

Bratwurst in Sirloin Tip Reduction

Alex and Andrew Armentano are two of Nancy's cooking buddies from the Dupont Circle Farmers' Market. They love Mario Batali and have had some fun recently working with his recipes and adding their own flare. The following was adapted from Batali's recipe for Duck Sausage. Alex and Andrew improvised by:

-using **Smith Meadows Bratwurst**

-using the red wine reduced stock/gravy from a **Smith Meadows Sirloin Tip Roast** that they had made the night before.

Ingredients:

2 tablespoons extra-virgin olive oil

1 clove garlic, minced

1 tablespoon tomato paste

1 red onion, finely chopped

1 cup dry red wine

1/2 cup chicken stock, recipe follows

1 bunch Italian parsley, finely chopped to yield 1/4 cup

In a 12 to 14-inch skillet, heat the olive oil over medium heat and add sausages. Cook until golden brown, about 7 minutes a side, then add the onions and garlic. Cook until soft and golden, about 8 to 9 minutes. Remove the sausages and set on a plate. Stir in the tomato paste and cook for 5 or 6 minutes. Add the red wine and stock, scraping the bottom of the pan with a wooden spoon to release any browned bits into the mixture. Return the sausages to the pan. Cook over medium heat covered, for 15 minutes, turning occasionally. Stir in the parsley and serve immediately.