

2007 Syrah paired with Sausage Dirty Rice

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Recipe pairing by Marlene Rossman

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SAUSAGE DIRTY RICE

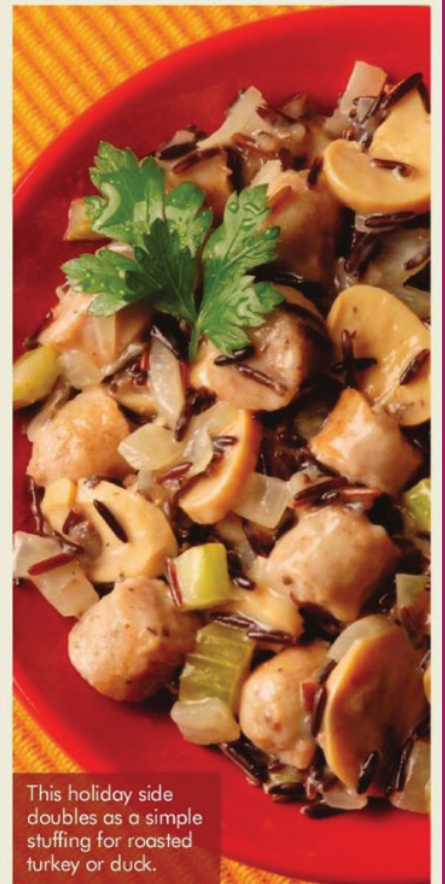
Jones Dairy Farm,
www.jonesdairyfarm.com

Yield: 12 servings

2 c. wild rice
16 oz. Jones Uncooked All Natural Pork
Sausage Links
1 1/2 c. medium onion, chopped
1/2 c. celery stalk, sliced
2 1/2 c. canned cream of mushroom soup
1 c. canned sliced mushrooms, drained
8 oz. dry white wine
Fresh parsley leaves, for garnish

Method (1) Prepare rice according to package directions, omitting salt; do not overcook. (2) Cook sausage in large skillet according to package directions; drain well, leaving 2 T. fat in skillet. Cool sausages slightly; cut into bite-size pieces. (3) Sauté onion and celery in same skillet on medium heat for 3 minutes. Stir in soup, cooked rice, sausage, mushrooms and wine until well combined. (4) Spoon mixture into half hotel pan. Bake in preheated 350°F standard oven 25-30 minutes, or until heated through. Garnish with parsley.

Wine pairing: The sumptuous Northwest Cellars Syrah 2007 (Washington), with smoky, spicy aromas and dark berry flavors, will smooth out the richness of the sausage and highlight the earthiness of the mushrooms and wild rice.



This holiday side doubles as a simple stuffing for roasted turkey or duck.