



Risotto with Italian Sausage, Mushrooms, Peas and Asparagus

YIELD: 6 TO 8 SERVINGS

INGREDIENTS

- 5 1/4 cups (42 ounces) chicken stock
- 3 sprigs fresh herbs; basil, oregano or thyme, (optional)
- 4 tablespoons olive oil
- 1 medium yellow onion, finely chopped
- 1 package (19 ounces, casings removed) Johnsonville Mild Italian Sausage
- 2 cups white button mushrooms, wiped clean and sliced about 1/4 inch thick
- 2 cups Arborio rice or medium grain risotto rice
- 1/2 cup dry white wine
- 1/2 pound asparagus, stemmed and cut into 1-inch pieces
- 1/2 cup peas; fresh, shelled or frozen
- Salt and freshly ground pepper to taste
- 1/3 cup shredded Parmesan cheese
- Shaved or shredded Parmesan for garnish

DIRECTIONS

Pour stock into sauce pan. If using fresh herbs, add to stock and bring to gentle simmer. Cover until ready to use. In large sauce pan, heat oil over medium heat, add onion. Sauté until tender and translucent, about 5 minutes. Add sausages. Using wooden spoon, break up sausage as it cooks into bite size pieces until browned, about 5 minutes. Add mushrooms; cook, stirring until just wilted, about 2 minutes. Mix in rice; cook, stirring until kernels are hot and coated with oil; about another 2 minutes. Add wine; stir continuously until liquid is absorbed. Using a ladle, add hot stock about 1/2 cup at a time, stirring constantly and making sure stock has been absorbed before adding more to rice. Continue adding 1/2 cup of stock and stirring rice constantly and gently. When rice is about half cooked or only 1 1/2 cups of stock remains, add asparagus pieces into rice and continue stirring. When you have about 1 cup of liquid left, stir peas into rice and season with salt and pepper to taste. Continue stirring. Risotto is done when rice kernels are creamy on the outside and firm yet tender to the bite, about 20 to 25 minutes total. When risotto is just right, remove from the heat; stir in shredded Parmesan cheese. Spoon into large soup bowls. Top with shaved Parmesan; serve immediately.

Delicious and Aromatic, These Holiday Dishes Delight

Family Features

There is something about warm, delectable dishes and the aroma of a freshly prepared meal that really brings loved ones closer. This season, when planning your holiday menu, consider adding some scrumptious dishes made with quality ingredients that are sure to become fast favorites with your family. Try the recipes below to help take your holiday dishes to a new level, perfect for the season. Find more holiday recipes at www.JohnsonvilleKitchens.com.



Spicy Sausage Queso

YIELD: 6 CUPS

INGREDIENTS

- 1 package (16 ounces) Johnsonville Hot All Natural Ground Italian Sausage
- 2 pounds Velveeta process cheese, cubed
- 1 jar (16 ounces) chunky salsa
- 2 teaspoons fennel seed, crushed
- 2 teaspoons garlic powder
- 1/4 teaspoon dried basil
- Garlic toast

DIRECTIONS

In skillet, cook and crumble sausage until no longer pink; drain. Place cheese in large microwave-safe bowl. Microwave on high for 6 minutes or until melted, stirring every 2 minutes. Stir in salsa, seasonings and sausage. Microwave 2 minutes longer, or until heated through. Serve with garlic toast.



Italian Sausage Stuffing

YIELD: 12 SERVINGS

INGREDIENTS

- 1 package (16-ounces) Johnsonville Italian All Natural Ground Sausage
- 1/4 cup olive oil, separated
- 2 loaves (12 ounces each) focaccia bread
- 1 teaspoon ground black pepper
- 1 cup shredded Parmesan
- 1 small green pepper, diced
- 1/2 cup oil-packed sun-dried tomatoes, chopped
- 5 large fresh basil leaves, chopped
- 2 cloves garlic, minced
- 2 large eggs
- 1 1/2 cups white wine, or chicken stock
- 2 tablespoons butter, cut into small pieces

DIRECTIONS

In skillet, cook and crumble sausage in 1 tablespoon olive oil until no longer pink; set aside. In large bowl, combine bread cubes and remaining oil. Sprinkle with pepper; toss to coat. Transfer to lightly oiled 15 x 10-inch baking pan. Bake at 350°F for 10 minutes or until crisp and lightly browned, stirring once. Remove pan to wire rack to cool slightly. In very large bowl, combine bread cubes, reserved sausage, Parmesan cheese, green pepper, sun-dried tomatoes, basil and garlic. Combine eggs and wine or stock; pour over bread mixture and toss to coat. Transfer to buttered 13 x 9-inch baking dish. Dot with butter, bake, uncovered, at 350°F for 35 to 40 minutes or until heated through and top is starting to appear slightly toasted.



Italian Sausage Appetizer Bread

YIELD: 16 APPETIZER SERVINGS

INGREDIENTS

- 1 package (16 ounces) Johnsonville Italian All Natural Mild Ground Sausage
- 1 loaf (1 pound) frozen white bread dough, thawed
- 4 ounces cream cheese, softened
- 2 garlic cloves, minced
- 1 jar (7 ounces) roasted red peppers, well drained and sliced
- 1/3 cup Kalamata olives, pitted and sliced
- 2 cups (8 ounces) Swiss cheese, shredded
- 1 teaspoon poppy seeds

DIRECTIONS

In skillet, brown sausage until no longer pink; drain. On lightly floured surface, roll bread dough to 16 x 12-inch rectangle. Transfer dough to greased baking sheet. Combine cream cheese and garlic, spread lengthwise over center third of dough. Top with sausage, peppers, olives and cheese. Fold dough over filling, pinching seam to seal. Make slits across top of dough every 2 inches. Brush lightly with water and sprinkle with poppy seeds. Bake at 400°F for 20 to 25 minutes or until golden brown. Let stand 10 minutes before slicing.

Sausage Stuffed Mushrooms

INGREDIENTS

- 48 large fresh mushrooms
- 1 pkg. (19 oz.) Johnsonville® Italian Mild Sausage Links
- 1/2 cup dry bread crumbs
- 1 pkg. (8 oz.) cream cheese, softened
- 2 Tbsp. fresh parsley, finely chopped
- 1 Tbsp. lemon juice
- 3 garlic cloves, minced
- 1/4 cup Parmesan cheese, grated

DIRECTIONS

Preheat oven to 400°F. Remove mushroom stems and discard; set caps aside. Place mushroom caps on foil-lined baking

sheets; set aside. Remove sausage casings. In a skillet, cook and crumble sausage over medium heat until no longer pink; drain. Remove from heat. Stir in bread crumbs and set aside. In a bowl, combine the cream cheese, parsley, lemon juice, and garlic until smooth. Combine cream cheese mixture and sausage. Fill each cap with sausage and cream cheese mixture. Sprinkle with Parmesan cheese. Bake for 14-16 minutes or until mushrooms are tender and lightly browned.



FRIDAY - SATURDAY & SUNDAY ONLY!
Dec. 9th-10th-11th

25% OFF
Christmas Greens, Pine Picks & Garlands

30% OFF Remaining Christmas Trees

Monta's
Flowers & Plants
"Always lovely"

209 West 3rd • Downtown
668-0622

YOUR NEWS! THE PRESS &

KYNT
AM 1450

MORNING COFFEE
WEEKDAYS MONDAY-FRIDAY

Friday, December 9
7:40 a.m.
SD Magazine (Bernie Hunhoff)
8:20 a.m.
Cramer-Kenyon Home (Anne Swift)

Monday, December 12
7:40 a.m.
Ykn City Manager (Doug Russell)
8:20 a.m.
Avera Sacred Heart Hospital
(Doug Ekeren)

YANKTON

Rexall

"Your Good Neighbor Pharmacy"

109 W. 3rd St., Downtown Yankton
605-665-7865 • 1-800-377-6337
www.yanktonrexall.com

The Gift Shop Has Christmas Decor, Keepsake Ornaments & Nativities
Stop In For Daily Specials!

Meyer Snow Plows now available in Yankton!

Parts • Sales • Service

R&D Repair
43582 SD Hwy. 52 Yankton
605.665.6291

#1 Snow Plow Meyer DRIVE

Historic Downtown Yankton encourages you to

Shop Local this Holiday Season

Participating Businesses will be open until 6 p.m. nightly and Noon-4 p.m. on Sundays.

Visit our Website for upcoming events & members www.historicdowntownyankton.com.