

## **Boulder Sausage Breakfast "Cookies"**

2 cups Bisquick Baking Mix  
14oz Boulder Sausage Breakfast Sausage cooked  
2/3 cup Milk or Substitute  
8oz Shredded Mild Cheddar

### Preparation

1. Preheat oven to 350°F
2. Grease cookie sheet
3. Mix all ingredients together thoroughly
4. Scoop a tablespoon of mixture onto greased cookie sheet
5. Bake on middle rack in preheated oven for 15-20 minutes, or until lightly browned
6. Gently remove cookies from cookie sheet and place on cooling rack or paper towels to cool
7. Enjoy alone or as a side with poached eggs and pancakes! Don't forget to refrigerate any leftovers

## **Boulder Hot Italian Sausage with Bow-tie Pasta**

### **Ingredients**

1 lb. bow-tie pasta  
1 cup olive oil  
1/2 head garlic  
1/2 red onion  
1/2 bunch fresh basil  
1/2 can yellow corn  
1 lb. Boulder Sausage Italian sausage (hot or mild)  
Salt and Pepper  
Fresh parmesan cheese

### **Directions**

Pre-cook the Italian sausage (Pan-fry, bake, etc.) cut into circles or semi-circles.

Chop garlic; put into a large measuring cup. Chop basil and add to garlic. Chop red onion; add to the garlic/basil. Add a little salt and pepper before covering the garlic basil & red onion with olive oil. Put measuring cup in refrigerator.

Boil pasta, rinse and drain. Toss with sausage and oil mixture. Salt and pepper to taste.

If pasta is too dry, add more olive oil. Stir in Parmesan Cheese and enjoy.

Prep Time: 10 minutes - Cook Time: 20 minutes - Total Time: 30 minutes - Yield: Serves 4-6

*The employees here at Boulder Sausage want to share this delicious recipe with you. At our recent sausage potluck someone brought this tasty dish using our Boulder Hot Italian Sausage, and we couldn't resist passing recipe cards around!*

## **Boulder Hot Italian Sausage with Shrimp and Kale Salad**

### **Ingredients**

1T butter  
1/2 pack of yellow tomatoes (cut in half)  
2 large, chopped garlic cloves  
1 lb. hot Boulder Sausage Italian sausage, casings removed  
1 1/4 lb. large shrimp, peeled and deveined  
2 bunches of kale, chopped roughly into large pieces  
Finely grated parmesan cheese  
Salt and pepper

### **Directions:**

In a large skillet over medium heat, heat 1T butter. Add 2 large, finely chopped garlic cloves sauté and stir for a minute, until the garlic is fragrant. Mix in sausage and cook until brown, 5-6 minutes, Add 1 1/4 lb. large shrimp, peeled and deveined. Cook, tossing occasionally, until the shrimp is just cooked through – about 4 minutes.

Add 1 bunch of chopped kale and toss until it starts to wilt. Then add 1 more bunch of chopped kale, toss until that starts to wilt, and remove from the heat. Top with grated parmesan and yellow halved tomatoes.

Prep Time: 10 minutes - Cook Time: 25 minutes - Total Time: 35 minutes - Yield: Serves 4

*Amanda from South Dakota sends in this recipe to us with a raving review. "I LOVE Boulder Sausage's Italian Sausage! But what I think a lot of people don't realize is you can mix it up with other meats, too. I like to add it to a shrimp and kale salad and love the zing from yellow cherry tomatoes that burst in your mouth with the shrimp and sausage bites. Go Boulder Sausage!"*

## **Boulder Hot Italian Sausage with Wild Rice and Basmati Pilaf**

### **Ingredients**

Kosher salt  
3/4 cup wild rice  
2 tablespoons extra-virgin olive oil  
6 Boulder Sausage Italian sausages, sliced  
1 tablespoon chopped fresh thyme  
3/4 cup basmati rice  
2 tablespoons chopped fresh parsley  
Freshly ground pepper

### **Directions:**

Bring a large pot of salted water to a boil; add the wild rice and cook until just tender, about 40 minutes; drain. Set aside and cover to keep warm.

Meanwhile, heat the olive oil in a deep skillet over medium heat. Add the sausage and cook, , until browned, about 5-7 minutes. Pour off all but about 3 tablespoons of the drippings, set aside sausage and keep warm. Add thyme. Stir in the basmati rice and cook until lightly browned, 1 to 2 minutes. Add 1 1/3 cup. Water and 1/4 teaspoon salt and bring to a boil. Reduce the heat to low; cover and simmer until the rice is tender, about 15 minutes. Remove from the heat and set aside, covered, 5 minutes.

Fluff the basmati rice with a fork, and then stir in the prepared wild rice and the parsley. Season with salt and pepper, once plated assemble sliced hot Italian sausage over top.

Prep Time: 10 minutes - Cook Time: 50 minutes - Total Time: 60 minutes - Yield: Serves 6-8

*Stacey from Colorado sent us this recipe. "I have picky children who don't want to eat healthy food, ever. Getting them to eat something like wild rice that looks different is hard, but when I have Boulder Sausage's Italian Sausage cooked with the meal, they love every single bite and are willing to try new things when it means they get the Boulder Sausage with it."*

## **Boulder Italian Sausage Ziti with Spinach, Cherry Tomatoes**

### **Ingredients:**

4 Boulder Sausage Italian Links  
4 ounces uncooked ziti  
1/2 teaspoon extra-virgin olive oil  
1 cup cherry tomatoes, halved  
1/4 teaspoon salt  
1/8 teaspoon crushed red pepper  
1 garlic clove, minced  
6 tablespoons half-and-half  
1 cup fresh spinach

### **Directions**

Place Sausage in skillet over medium high heat for 5-7 minutes or until sausage is evenly brown, cook pasta according to package directions, omitting salt and fat; drain.

Heat extra-virgin olive oil in a large nonstick skillet over medium heat. Add cherry tomatoes, salt, crushed red pepper, and minced garlic to pan; cook 1 minute, stirring occasionally. Stir in spinach and pasta; cook 1 minute or until spinach wilts, tossing occasionally.

Prep Time: 10 minutes - Cook Time: 25 minutes - Total Time: 35 minutes - Yield: Serves 4

*Linda from New Mexico – "I try to eat healthy, and the fact that Boulder Sausage makes its Italian Sausage with lean cuts of pork means I can eat a hearty meal without loading on the calories. When I want to splurge a little, I make this pasta dish with Boulder Sausage Italian Sausage."*

## Simple Boulder Sausage Bratwurst Sauerkraut Recipe

### Ingredients:

4 Boulder Sausage bratwursts  
1 (12 ounce) bottle Weiss beer  
1 cup sauerkraut (We just use Frank's)  
Mustard  
4 pretzel Buns

### Directions:

Place brats and beer in saucepan, making sure that the sausages are covered. Bring to a boil. Reduce heat and simmer about 10 minutes or until the brats look done (they will be gray and foamy--bear with me!).

In the meantime, you should fire up the grill. Charcoal, of course, is best but not always practical. Also in the meantime, take some aluminum foil and fold it into a packet.

Remove sauerkraut from can/jar with a fork and place into packet. Seal TIGHTLY!

Put brats and packet on grill (use indirect heat for sauerkraut packet, or place on a rack above grill--you know what I mean if you have one).

Grill, turning occasionally, about 8-10 minutes over medium high heat. I, personally, like mine with a nice black burnt crust, but I am odd. So go with what looks right. You want them brown and shiny with wee grill marks on them.

During the last 2-3 minutes of cooking, place buns, slightly open, with opening down, on grill (again, indirect heat) to toast them.

Serve with mustard and the sauerkraut. Drink the rest of the beer.

Prep Time: 10 minutes - Cook Time: 25 minutes - Total Time: 35 minutes - Yield: Serves 4

*Coloradan Joe says this about our Boulder Sausage Bratwursts: "The guys and I love having these when it gets warmer and we can go out and grill. That weather is sketchy now but don't worry, I stocked up already on all the brats I need for the summer! Everyone treats it as BYOB – Bring Your Own Brats – and we share, but everyone loves the Boulder Sausage Bratwursts the most. They have a juicy, tender flavor that explodes with each bite. Our favorite thing to do is cook them in beer with sauerkraut. I am no 'recipe' guy but I wrote this up pretty easily. Dang, now I am so hungry I will be firing up the grill in the snow to eat some tonight!"*

## Classic Boulder German Sausage and Peppers

### Ingredients:

3 Tbsp. olive oil  
3 green and/or red bell peppers, cut into strips  
1 lb. hot Boulder Sausage German sausages  
3/4 cup red wine

salt and pepper to taste

Preferred Cheese for topping

Sliced French roll (optional)

### **Preparation:**

Preheat oven to 350 degrees F. In large ovenproof skillet, saute green and red peppers in oil until they are crisp-tender. Remove from dish and set aside. Brown the sausages in the same dish. When browned, add red wine. Cover pan with foil and bake for 25 minutes, until sausage is no longer pink.

Then uncover, add the sauteed peppers, and bake for 5-10 minutes longer until most of the liquid is evaporated and sausages and peppers are well cooked. Plate & sprinkle preferred shredded cheese over top.

Prep Time: 15 minutes - Cook Time: 35 minutes - Total Time: 50 minutes - Yield: Serves 4

*Dave from Arizona says: "I'm a total dude and I hate cooking. Boulder Sausage comes every couple of weeks and the German Sausages are my favorite. I like to grill them up most of the time, but when I have a girl over for a date I go a little more complex with a dish made with red wine, which just adds tons of flavor to the German Sausages. If you like to eat hearty 'dude food' but don't have extensive kitchen skills and want to impress the ladies, this is the dish."*

## **Cheese Ravioli Topped with Boulder Sausage Chorizo, Cherry Tomatoes and Basil**

### **Ingredients**

2 pints cherry tomatoes

1 lb. Boulder Sausage Chorizo

2 tbsp. balsamic vinegar

1/4 tsp. kosher salt

1/4 tsp. black pepper

16 oz. cheese ravioli

2 tbsp. chopped fresh basil

### **Directions**

Preheat oven to 425 degrees. Cut all the tomatoes in half, set aside. In a medium skillet cook chorizo till browned, about 5 minutes

Cook ravioli according to package directions. Drain ravioli and reserve 1/4 cup of cooking liquid. Plate ravioli add chorizo and top with tomatoes. Garnish with chopped basil and or preferred shredded cheese.

Prep Time: 15 minutes - Cook Time: 25 minutes - Total Time: 35 minutes - Yield: Serves 4

*Paula from New Mexico tells us – "I made this for dinner on Tuesday and I can't tell you how much the kids loved it. They were eating tomatoes and they don't even like them! The tender meat and heated flavor of the Boulder Sausage Chorizo really stood out to me and I think it made the meal twice as*

*delicious compared to when I use store bought sausage. I love getting deliveries from Boulder Sausage. Definitely on my 'Monthly Must Eats' list for the fam!"*

## **Cranberry Orange Breakfast Sausage and egg Skillet with Green Onion**

### **Ingredients**

2 tablespoon(s) butter  
2 tablespoon(s) vegetable oil  
4 green onions white and light green portions thinly sliced  
1 pound Boulder Sausage Cranberry Orange Breakfast Sausage (diced)  
1/2 onion, diced  
1 bunch(es) swiss chard, stems and ribs removed, leaves cut into 1/2" strips  
1 red bell peppers seeded and cut into 1/4" strips  
1 cup(s) shredded white cheddar cheese  
8 eggs

### **Preparation**

In a 10" nonstick fry pan over medium-high heat, melt butter with 1 Tbs. oil. Add green onions, salt and pepper; sauté, stirring occasionally, 1 minute. Remove from heat; cover with foil.

Position rack in upper third of oven; preheat oven to 500.

In a 12" nonstick fry pan over medium heat, cook Cranberry Orange Breakfast Sausage until browned, 5 - 6 minutes. Drain on paper towels. Wipe out pan. Return pan to medium-high heat; warm 1 Tbs. oil. Cook onion, stirring occasionally, until softened, about 4 minutes. Add chard; cook, stirring occasionally, until tender, about 5 minutes. Add Cranberry Orange Breakfast Sausage and bell pepper; cook 1 minute. Stir in cheese; season lightly with salt and pepper.

Crack eggs over Cranberry Orange Breakfast Sausage mixture, spacing them evenly; season with salt and pepper. Transfer pan to oven; bake until eggs are just set, 5 - 6 minutes. Serve immediately.

Prep Time: 15 minutes - Cook Time: 35 minutes - Total Time: 50 minutes - Yield: Serves 6

*South Dakota Native Melinda moved to Colorado recently and was happy to learn it was the home of Boulder Sausage, which she grew up eating. "This is a breakfast staple in my home – it is healthy and delicious, and you can substitute egg whites to lower the cholesterol. My kids don't even ask for bacon anymore – they want Boulder Sausage Cranberry Orange Breakfast Sausage!"*

### **Wisconsin Sausage**

This method is backwards from the traditional Wisconsin method.

Grill the sausage as you normally would. While grilling, in a SS pan, on the grill, combine (2) beers of your choice, 1 tsp minced garlic, 1/4 onion and pepper. Just let this mixed heat along with the food grilling.

When the sausage is ready, just place them in the mixture and let them simmer.

The sausage stays moist and takes on the flavors of the mixture. This is a great method for backyard parties...people can just grab out of the mixture. The sausage is usually cooked through and has a great taste along with the convenience.

Steve from Ft. Collins sent us this idea. As he says this is great for parties and would be easy to use this Memorial Day or your Graduation Party.

### **Bratwurst Sausage Skillet Dinner**

A sweet and savory dinner selection that takes little time to make leaving you with more time to enjoy dinner with your family.

- 12 ounces fresh Boulder Sausage Bratwurst - Approximately 3 links
- 2 Tablespoons water
- 1 medium onion
- 2 small red cooking apples
- 2 tablespoons of butter, divided
- 12 natural frozen potato wedges
- 1/4 cup cider vinegar
- 3 tablespoons sugar
- 1/2 teaspoon caraway seed
- 2 tablespoons chopped parsley

Cook bratwurst according to basic cooking instructions. Cut diagonally into 1 inch pieces. Place cooked sausage and water into large non-stick frying pan; cover tightly and cook over medium heat 8 minutes, stirring occasionally. Meanwhile cut onion into 12 wedges; core and cut each apple into 8 wedges. Remove sausage to warm platter. Pour off drippings. Cook and stir onions and apples in 1 tablespoon butter in same frying pan 4 minutes or until apples are just tender. Remove to sausage platter. Heat remaining butter, add potatoes and cook, covered, over medium-high heat 5 minutes or until potatoes are tender and golden brown, stirring occasionally. Combine vinegar, sugar and caraway seed. Reduce heat, return sausage, apple mixture and vinegar mixture to frying pan and cook 1 minute, or until heated through, stirring gently. Sprinkle with parsley.

Serves 4

**Meal:** Dinner

**Submitted by:** The Boulder Sausage Consumer

**Prep Time:** 5 minutes

**Cooking Time:** 18 minutes

**Product :** Boulder Sausage Bratwurst

### **Bratwurst Pasta Primavera**

- 8 ounces fresh Boulder Sausage Bratwurst - approx. 2 links
- 3 cloves garlic, minced
- 1 tablespoon olive oil
- 1/2 lb. asparagus, cut diagonally into 1-inch pieces

- 1 red bell pepper, cut into strips
- 1 teaspoon dried basil leaves
- 6 ounces. linguini
- 2 tablespoons chopped parsley
- 2 tablespoons grated Parmesan cheese

Cook bratwurst according to basic cooking instructions. Then, cut diagonally into 1/2 inch slices. Cook garlic in oil in a large frying pan over medium heat 2 minutes. Add aparagus: cook and stir 2 minutes. Add bratwurst slices, red pepper, and basil; cook and stir 6 minutes or until vegetables are tender-crisp. Meanwhile, prepare linguini according to package directions; drain. Add sausage mixture, parsely and cheese to linguini; tossing lightly to comibine.

Makes 4 servings

**Meal:** Dinner

**Submitted by:** The Boulder Sausage Consumer

**Prep Time:** 10 minutes

**Cooking Time:** 12 minutes

**Product :** Boulder Sausage Bratwurst

### **Gold Medal Brat Sandwich**

By Donna at [Cookistry](#)

#### **Ingredients:**

- 4 links Boulder Sausage beer brats
- 1 tablespoon butter
- 1 pound fresh mushrooms
- 1 can sauerkraut (weight varies by brand, about 14 ounces)
- 1 tablespoon olive oil
- 1 red onion
- 1 red bell pepper
- 1 yellow bell pepper
- 1 green bell pepper
- 1/4 teaspoon salt
- 1 large tomato
- 8 slices Swiss cheese (or shredded)
- 1 loaf soft French bread

#### **Instructions:**

Cook the bratwurst on the grill until nicely browned and cooked through.

Meanwhile, melt the butter in a frying pan. Clean and slice the mushrooms and add them to the pan.

Cook, stirring as needed until the mushrooms lose their moisture and most of it has evaporated again.

Drain the sauerkraut (you can also rinse it, if desired) and add it to the pan with the mushrooms. Cook, stirring as needed, until the sauerkraut browns just a little. The mixture shouldn't be watery at all.

When the bratwurst is done, slice it thinly and add it to pan with the sauerkraut and mushrooms. Stir to combine and cook for a few minutes.

In a separate pan, add the oil and heat on medium. Peel and quarter the onion and slice it. Add it to the pan with the oil and cook, stirring as needed, until the onions have softened a bit.

Quarter the bell peppers, remove the stem, core and seeds, and slice them the same thickness as the onions. Add them to the pan with the onions. Cook, stirring as needed, until the peppers are as cooked as you like them.

To make the sandwiches, slice the loaf of French bread horizontally. Slice the tomato and arrange the slices on the bottom half of the bread. Add the sausage/mushroom/sauerkraut mixture. Layer the pepper/onion mixture on top. Add the cheese\*. Divide the sandwich into 4 portions. Serve.

*\*If you want melted cheese on your sandwich (and who doesn't?) there are several ways to get that done. Or you can simply put the cheese on the sandwich and let it soften from the heat of the rest of the components. To melt the cheese, you can put the assembled sandwich under your broiler for a few seconds, or warm it up on the grill.*

## **Homemade Corn Dog Bites**

By Whitney from [Whit's Amuse Bouche](#)

### **Ingredients:**

- Boulder Sausage Company Beer Bratwursts - 1 package
- bamboo skewers - for frying
- cornmeal - 1 cup
- flour - 1 cup
- salt and pepper - to taste
- sugar - 3 tablespoons
- baking powder - 4 teaspoons
- egg - 1, beaten
- milk - 1 1/2 cup
- mayonnaise - 2 tablespoons, for the remoulade
- dijon mustard - 2 tablespoons, for the remoulade
- whole grain mustard - 2 tablespoons, for the remoulade
- lemon juice - 1 tablespoon, for the remoulade
- champagne vinegar - 1 tablespoon, for the remoulade
- dill pickles - 1/2 cup, diced, for the remoulade
- salt and pepper - to taste, for the remoulade
- tomato paste - 1 6 ounce can, for the spicy ketchup
- cholula - 2 tablespoons, for the spicy ketchup
- apple - 1/2, diced, for the spicy ketchup
- lemon juice - 1 tablespoon, for the spicy ketchup
- garlic powder - 1/4 teaspoon, for the spicy ketchup
- water - to thin ketchup as needed to reach desired consistency

- salt and pepper - to taste, for the spicy ketchup
- canola oil - 4 cups, for frying

**Instructions:**

In a skillet over medium high heat, cook the sausages until they are cooked all the way through, about 8 minutes per side. Remove from the skillet and cut each sausage into 4 even pieces. Place on the end of the skewers and set aside. Combine the cornmeal, flour, salt and pepper, baking powder, sugar, egg and milk to make the corn batter. Heat the canola oil in a high sided pan until ready to fry. Dip the battered bratwursts in the hot oil, rotating until a crust forms. Cook in the oil until golden brown, about 1-2 minutes per corn dog bite. Remove and drain on a paper towel. To make the remoulade, combine the mayonnaise, dijon, whole grain mustard, lemon juice, champagne vinegar, diced pickles, salt and pepper, and mix until well incorporated. To make the spicy ketchup, combine the tomato paste, lemon juice, cholula, apple, garlic powder, salt and pepper in a food processor. Process and slowly add water until ketchup reaches your desired consistency. Serve corn dog bites with the spicy ketchup and the remoulade.

**The Big German Brat!**

- 1 package Boulder Sausage Beer Bratwurst
- 5 hoagie rolls
- 1 package sauerkraut (canned OK)
- Brown spicy mustard 6 (or more)
- Schneider Weisse (German Beer)

Wrap hoagies in foil and warm in oven. Pour one Schneider Weisse into a saucepan and bring to a slow simmer. Pre-heat George Foreman Grill. Simmer Boulder Sausage Beer Bratwurst for 10-15 minutes. DO NOT PRICK!!! Put sausage on grill. Discard all but 1/2 cup of beer from saucepan. Put sauerkraut in pan and back on to heat. When the sausage is a nice brown & lightly crispy, take the hoagies out of the oven. Load the hoagie: Brat, Sauerkraut, Lots of Mustard, and a Beer on the Side. 5 Servings.

This really only works well with Boulder Sausage because of the low fat content. "Other" sausages drown the bun in grease! Boooooo!!!!!!

**Meal:** Dinner

**Submitted by:** J. Bolen

**Product :** Beer Bratwurst

**German Sausage Stroganoff and Tomatoes**

- 1 lb. Boulder Sausage Company German Sausage Links
- 1 can cream of mushroom soup
- 1/2 cup of sour cream
- 1 small package of pre-sliced mushrooms, rinsed and chopped
- 1/2 small white onion, diced
- 1/4 cup of diced tomatoes
- 1 lb. package of wide egg noodles
- black pepper

Cook noodles and set aside. Slice German sausage into 1/2 inch disks and cook thoroughly in oil. Do not drain.

Add onion and mushrooms, cooking until onion is translucent.

Stir in cream of mushroom soup and black pepper to taste.

Add several spoonfuls of tomatoes until flavorful. Stir in sour cream and cook until hot.

Serve over noodles.

**Meal:** Dinner

**Submitted by:** The Boulder Sausage Consumer

**Product :** German Sausage Links

### **German Sausage "Pot of Gold Stew"**

- 3 cups water
- 3 large Carrots- sliced thin
- 1/2 head of Cabbage cut into large pieces
- 1 large Onion
- 1 Clove of Garlic
- 2 T Olive Oil
- 4 potatoes cut into wedges
- 1 pound Boulder Sausage German Rope (found at Kings Soopers and Safeway stores)
- Salt and Pepper to taste

In a large skillet boil water with cut carrots and potatoes until soft. Approximately 20 minutes (time will be determined by size of pieces.) Drain pan and place vegetables in a bowl, save water. On medium heat place Boulder German Sausage in hot pan and cook each side eight minutes until lightly brown. Add oil, garlic, onion and cabbage. When onions begin to brown stir in Carrots and Potatoes then and cover pan. Add a 1/4 cup of water to pan to create a sauce, avoid over heating. Reduce heat to low and allow dish to set for approximately 12-15 minutes to blend. Stir occasionally.

**Meal:** Dinner

**Product :** Boulder Sausage German Rope

### **Grilled Pizza with Hot Sausage, Grilled Peppers and Onions and Oregano Ricotta**

#### **Ingredients**

- 1/2 pound Boulder Sausage Hot Italian sausage
- 1 large red onion, cut into 1/4-inch thick slices
- 2 large yellow pepper, cored, seeded and quartered
- 2 large red peppers cored, seeded and quartered
- Olive oil
- Salt and pepper
- 1 recipe favorite pizza dough, rolled into 4 (6-inch) rounds
- 1/2 pound grated Fontina cheese
- 1 cup sheep's milk ricotta

- 2 tablespoons extra-virgin olive oil
- 2 tablespoons chopped fresh oregano
- Basil Vinaigrette, recipe follows

### **Directions**

Preheat a grill.

Grill the sausage on both sides until golden brown and cooked through, about 10 minutes per side. Brush onions and peppers with the oil and season with salt and pepper. Grill the onions and peppers until soft, about 3 to 4 minutes per side. Remove the sausage from the grill and slice into 1/4-inch thick slices.

Remove the onions, separate into rings, and roughly chop. Remove the peppers and slice into 1/8-inch thick slices.

Heat grill to high. Brush dough with olive oil, season with salt and pepper and grill for 2 to 3 minutes or until golden brown. Turn over and grill for 1 to 2 minutes. Remove from the grill and place on a flat surface.

Divide the Fontina cheese among the 4 pizza rounds. Divide the sausage, onions and peppers over the cheese. Place the pizza on the grill, close the cover and grill until the cheese has melted, about 3 to 4 minutes. To finish in the oven, preheat the oven to 450 degrees F. Place the pizza on sheet pans and bake until the cheese has melted, about 5 to 10 minutes.

Mix together the ricotta, extra-virgin olive oil, and oregano in a small bowl and season with salt and pepper, to taste. Remove the pizzas from the oven and drizzle with Basil Vinaigrette. Top with dollops of the ricotta cheese mixture and let rest for 5 minutes. Slice and serve.

### **Basil Vinaigrette:**

- 1/2 cup fresh basil leaves
- 1/4 cup white wine vinegar
- 1 tablespoon honey
- Salt and freshly ground black pepper
- 1/2 cup olive oil

Combine all ingredients and blend until smooth. Adjust seasoning with salt and pepper, to taste.

### **Hot Italian Sub- Sandwich**

- 1 Pound Hot Italian Bulk
- 1 Bell Pepper (Green) cut into strips
- 1 Bell Pepper (Yellow) cut into strips
- 1 Large white Onion cut into strips
- 1/2 tsp olive oil
- One large loaf Italian Bread cut length wise
- Pound Provolone Cheese
- Marinara Sauce (your choice)

**Optional:** Black Olive,

Pour Marinara sauce in a pan and heat until ready. Preset oven on broil for bread. Form Hot Italian Sausage into a long thin patty, cook on Medium heat bottom side needs to turn (about five minutes)

Add vegetables to pan with a little olive oil and sauté' until soft.

While meat is cooking cut bread lengthwise in half. If there is too much bread in the middle trim to your liking. Place Provolone cheese on top of bread halves after vegetables are nearly done. Cook bread with cheese only a few minutes to avoid burning.

Place bread on platter and top with sausage and vegetables. Pour Marinara sauce over sandwich just before serving or serve on the side for dipping. This will serve 2-4 people. Messy!

## **Spicy Sausage and Fruit Salsa**

By Sara at [The Saucy Dipper](#)

### **Ingredients:**

- 1/2 package Boulder Sausage (I used Spicy Italian Sausage)
- 1/4 of a fresh pineapple, chopped
- 8 oz. strawberries, chopped (optional)
- 1 avocado, chopped
- 1 jalapeno, diced fine (de-seed if you don't want it too spicy)
- 1 bunch green onions, chopped
- 1 lime, juiced

### **Instructions:**

1. Cook sausage thoroughly, drain fat, and let cool.
2. Combine all ingredients in large bowl.
3. Refrigerate for at least an hour to let flavors come together.
4. Serve with tortilla chips or pita chips.
5. You might also consider adding garlic and cilantro if that's your thing.

## **Hot Italian Sausage Sandwich Loaf**

- 1lb. Hot Boulder Italian sausage
- 1 onion thinly sliced
- 1 bell pepper thinly sliced
- 2 Tab. Oregano
- 2 Tab. Italian Seasonings
- 1 tsp. Garlic Powder
- 1 clove Garlic minced
- 6 mushrooms thinly sliced
- 4 slices of Mozzarella Cheese
- 1 loaf of Italian Bread not sliced
- Mustard Butter
- 2 Tab prepared mustard
- 2 Tab Italian Seasonings
- 1 tsp Garlic Salt
- 1/2 stick of softened butter

Crumble, brown and drain sausage, sauté onion, garlic clove, bell pepper and mushrooms until soft. Add to sausage. Take loaf of Italian bread make one slice almost all the way through 2 inches from end of loaf, go 2 inches and cut a 2-3 inch wedge almost all the way through. (remove wedge of bread leaving a pocket) Then another 2 inches make another slice almost all the way through. Do this down the whole loaf, should have 4-5 pockets. Cream Mustard butter ingredients together, spread in the pockets of the loaf, spoon meat and vegetables in the pockets, cover with the slices of cheese and broil in the oven until cheese melts.

**Meal:** Dinner

**Submitted by:** Melissa, in Golden

**Product :** Hot Italian Sausage

### **Hot Italian Sausage and Barley Soup**

- 1lb Boulder Sausage Hot Italian Sausage
- 1 med Green Pepper chopped
- 1 med Onion chopped
- 4 cloves Crushed Garlic
- 1 tsp Basil
- 3 cans Beef Broth
- 2 cans Water
- 1 cup Barley

Brown and drain the Boulder sausage--should be very little fat.

Add all ingredients together, bring to a fast boil. Simmer for 30 minutes

Makes appx 8 cups

Serve very hot--perhaps with breadsticks.

Nutrition Facts per 1 cup serving (our estimate)

219 calories / serving

20 grams of fat/serving

11 grams carb/serving

**Meal:** Soup

**Submitted by:** Kitchens of Boulder Sausage

**Product :** Hot Italian Sausage

### **Pesto Pizza w/ Italian Sausage, Slow Roasted Tomatoes & Spring Herb Gremolata**

#### ***Ingredients:***

1/2 recipe **Basic Pizza Dough**, or use purchased pizza dough

3 tablespoons pesto

6-8 halves slow roasted tomatoes, depending on size

8 ounces Italian sausage\*, cooked and crumbled

6-8 ounces fresh mozzarella, sliced 1/4-inch thick

1 tablespoon fresh basil, chopped fairly fine

2 tablespoons fresh cilantro, chopped fairly fine  
1 tablespoon fresh chives, chopped fairly fine  
1 tablespoon Italian parsley, chopped fairly fine  
1 clove garlic, chopped fine  
1 teaspoon fresh lemon zest, about the zest from one medium lemon  
a pinch sea salt  
1/8 teaspoon fresh ground black pepper

***Directions:***

1. Prepare pizza dough as directed or use purchased ball of pizza dough.
2. While dough is rising, prepare gremolata; combine garlic, lemon zest, fresh herbs, salt and pepper. Mix well and set aside.
3. Place a pizza stone on a rack in the lower third of your oven. Preheat the oven to 475°F for 30 minutes, you want the stone to be blazing hot (this simulates a pizza oven).
4. Sprinkle a piece of parchment paper about the size of your pizza stone lightly with cornmeal and place it on a pizza paddle or on a large cutting board. Set aside.

On a slightly floured work surface, flatten the dough with your hands. Start at the center and work outwards, using your fingers to press and stretch the dough outwards to a 10-12 inch circle. If the dough resists stretching, let it rest for a few minutes, this relaxes the glutens in the flour and makes the dough easier to work with.

Fold dough in half and then in quarters and transfer to prepared parchment paper. Unfold dough and reshape as needed,

5. Spread dough evenly with pesto and then distribute the mozzarella on top. Nestle Italian sausage and slow roasted tomatoes in between the slices of cheese. Let pizza rest for 20-30 minutes before placing in oven.
6. Carefully open oven and slide parchment paper and dough onto the preheated stone. Bake for 5- 7 minutes or until golden brown. Check after 5 minutes and turn pizza if one side is getting too brown.
7. Remove pizza from oven and scatter with the gremolata. Cut and enjoy!

**Spicy Sausage, Mustard Greens and Cauliflower in a Skillet**

Serves 4

- Extra-virgin olive oil, divided
- 12 ounces Italian sausages, sliced 1/2-inch thick
- 2 cups cauliflower florets, any color works
- Salt
- 2 garlic cloves, minced
- 1/2 teaspoon crushed red pepper flakes, or to taste
- 2 generous bunches mustard greens and/or kale, tough stems removed
- 1 cup cherry tomatoes
- 1/2 teaspoon ground cumin
- 1/2 teaspoon sweet paprika

- 1/2 teaspoon freshly ground black pepper

Heat 1 tablespoon oil in a large skillet over medium-high heat. Add the sausage in one layer and cook until golden brown on both sides, turning once. With a slotted spoon transfer to a plate lined with a paper towel. If the skillet is dry, add 1 more tablespoon oil. Add the cauliflower and a sprinkle of salt; sauté until crisp tender, about 2 minutes. Add 1 tablespoon oil, garlic and red pepper flakes. Sauté until fragrant, about 30 seconds. Add the greens, 1/2 teaspoon salt, cumin, paprika and black pepper. Saute until the greens are tender and bright in color, about 2 minutes. Add the tomatoes and sausage. Cover partially, reduce heat to medium-low and cook until heated through, about 5 minutes. Taste for seasoning. Serve warm with couscous or farro.

## **Cornbread Stuffing With Apple and Sausage**

### **Ingredients**

- 1 tablespoon olive oil
- 1 package Boulder Sausage Bulk Italian sausage
- 1 medium onions, chopped
- 2 stalks celery, chopped
- Salt and freshly ground black pepper
- 1 Granny Smith apple, peeled and chopped coarsely
- 1 teaspoon freshly minced thyme leaves
- 1 teaspoon freshly chopped sage leaves
- 1/2 cup bourbon
- 1 1/4 pounds cubed and dried cornbread stuffing, store-bought
- 1/4 cup chopped fresh parsley leaves
- 2 cups turkey or low-sodium chicken stock
- 2 eggs, beaten
- 1/2 cup chopped pecans

### **Directions**

Preheat oven to 350 degrees F.

Heat olive oil over medium-high heat in 12-inch skillet.

Cook sausage for 5 to 7 minutes until browned. Add onions and celery and saute until softened. Add salt and pepper, to taste. Mix in apples, thyme and sage and saute for another 2 minutes. Add bourbon.

\*Cook's Note: When adding alcohol take pan off flame. Allow to simmer until bourbon is almost evaporated; 1 to 2 minutes.

In a large bowl, add cornbread stuffing, parsley, chicken stock, eggs and pecans. Mix well. Mix in vegetable mixture to bowl. Combine and stir well together. Add to a large casserole dish and bake for 30 minutes.

## **Zucchini Soup**

- 1 1/2 lbs. of Boulder Sausage
- 2 cans of Tomato Sauce

- 2 cans of Waters (after emptying out the Tomato Sauce, fill the can with water)
- 1 can of Stewed Tomatoes
- 4 Green Zucchini
- 4 Yellow Zucchini
- 4 Mexican Zucchini
- 2 Green Peppers
- 2 Red Peppers
- 2 Yellow Peppers
- 2 Orange Peppers
- 2 Tomatoes
- 1 Onion
- 1 Celery
- Italian Seasoning
- Oregano
- Basil

Brown Sausage.

Add sausage to stock pot with tomato sauce.

Fill the tomato sauce can with water and add to stock pot.

Add the stewed tomatoes.

Add sliced / diced zucchini and peppers.

Add seasonings.

Let cook on low.

This recipe freezes well. Add water and tomato sauce after defrosting.

This recipe can be doubled, tripled, etc.

This can be served over pasta as well as served as a hardy soup.

### **Low Carb Boulder Sausage Pizza**

- 8 Mission Low- Carb Tortillas (6")
- 4 teaspoon Olive Oil
- Dash Garlic salt
- 1/2 tsp marjoram
- 1/2 tsp Basil
- 1 med Tomato towel dried
- 1/2 med red or white onion
- 1# cooked Italian Boulder Sausage
- 1# Shredded Mozzarella

Preheat oven to 350 degrees. Place tortillas on a cookie sheet avoid over-lapping.

In small bowl combine olive oil, garlic salt marjoram and basil together. Brush lightly over tortilla shells.

Place onions, sausages and any optional ingredients on top of oiled tortilla, cover with cheese

Bake for 5-8 minutes until cheese melts and begins to brown, Serve hot.

Less than 10 carbs per pizza. (Pending optional ingredients)

**Optional ingredients:** Olives, Capers, Mushrooms, Bell Peppers, Bacon, Artichokes, Spinach, Pineapple.

## Sausage N Peppers Potato Skins

**Toppings:** Boulder Sausage Bulk Italian Sausage (Hot or Mild) and Sauteed onions, green peppers and fresh cheddar cheese. Use Boulder Sausage ChorizoBulk to spice it up.

### How to Make Classic Potato Skins:

Pierce 4 large russet potatoes with a fork. Bake directly on the oven rack at 350 degrees until tender, about 1 hour, let cool. Cook Sausage, onions and green peppers in skillet while potato's cool. Then quarter potato's lengthwise and scoop out the flesh, leaving a 1/4-inch shell. Brush both sides with melted butter and season with salt and pepper. Bake, skin-side up, at 450 degrees until crisp, about 20 minutes. Add your favorite toppings. (For cheesy skins, flip the baked shells over before topping, sprinkle with 1 cup grated cheddar cheese and bake an extra 5 minutes.)

## Meatloaf with Italian Sausage

- 1 1/4 pounds ground beef
- 1 package Boulder Sausage Bulk Italian sausage
- 1 egg, beaten
- 1/2 green bell pepper, chopped
- 1 onion, chopped
- 1/2 cup dry hot cream of wheat cereal or Italian Bread crumbs
- 1/2 cup milk
- 1 dash Worcestershire sauce
- salt and pepper to taste

### Directions

Preheat oven to 400 degrees F (200 degrees C).

Chop sausage finely. In a large bowl combine beef, sausage, egg beat, bell pepper, onion, cereal, milk, Worcestershire sauce, salt and pepper. Mix together and press into a loaf pan.

Bake in the preheated oven for 1 hour, or until cooked through. Drain grease from loaf pan periodically during baking. Let stand 10 minutes before serving.

## Stuffed Tomatoes with Italian Sausage, Market Veggies, and Fontina Cheese

By Stephanie at [Sweet But Salty](#)

### Ingredients:

- 4 large beefsteak or heirloom tomaotes

- 1 T. olive oil
- half of a package of Boulder Sausage's [Italian Sausage](#) (bulk, not link), crumbled
- 1 ear of corn, shucked
- one quarter of a medium onion, chopped
- 1 medium zucchini, ends cut off and diced
- salt and pepper to taste
- 3/4 c. dry italian bread crumbs
- 3/4 c. shredded fontina cheese, divided (or another cheese that melts well, like mozzarella)
- 3 T. fresh chopped basil for garnish

**Instructions:**

1. Preheat oven to 400 degrees.
2. Cut the tops off of each tomato and discard. Then using a knife and spoon, hollow out the insides of each tomato leaving a 1/4-1/2 inch wide skin for each tomato. Discard the seeds and flesh.
3. Heat oil in a large skillet. Add sausage crumbles and cook for 2 minutes. Then add the corn, onion, and zucchini and cook mixture until vegetables are slightly tender, about 2 minutes. Remove from heat and transfer mixture to a large mixing bowl. Season to taste with salt and pepper. Add bread crumbs and half of cheese and toss to coat.
4. Place hollowed out tomatoes in a square baking dish. Spoon mixture evenly into tomatoes (you may have a bit left over depending on how large your tomatoes are). Sprinkle remaining cheese on top of each tomato. Bake for 15 minutes, until cheese is bubbly and melting. Remove from oven. Garnish with basil and serve immediately.

**Sausage Fettucine**

- 1 pound Boulder Sausage Italian Sausage
- 16 oz. Fettucine Noodles
- 1 chopped red pepper
- 1 chopped yellow pepper
- 3TBS olive oil
- 1 stick of butter
- 1 TB parsley
- 1 TSP crushed red pepper
- 1 TB garlic

Sauté 1 chopped red pepper and 1 chopped yellow pepper in 3TBS olive oil and 1 stick of butter until soft. Add 1 TB parsley; 1 TSP crushed red pepper, 1 TB garlic and simmer. Grill sausage. Boil and drain fettucine noodles. Add all together and eat

**Name:** Tobi B. Parker

**Italian Sausage Grilled Skewered Sausages**

- 4 fresh Boulder Sausage Italian links, regular or hot, depending on personal taste
- 24 1-inch cubes sourdough bread

- 2 to 3 tablespoons extra virgin olive oil
- 1/4 teaspoon finely chopped garlic

Prick the sausage in several places. Place in enough water to cover and simmer about 10 minutes. Drain and cut each into 5 pieces. Cook garlic in oil over medium heat for 2 minutes. Preheat the grill or broiler. Thread four skewers, starting with a bread cube, alternating bread and sausage. Brush oil/garlic mixture very lightly onto sausage. Place the skewers on a very hot grill, turning until the bread is golden and crusty on all sides and the sausage is cooked through.

4 servings

**Meal:** Dinner

**Submitted by:** Boulder Sausage Consumer

**Prep Time:** 2 minutes

**Cooking Time:** 25 minutes

**Product :** Boulder Sausage Italian Links

### **Italian Sausage with Peppers and Onions**

- 6 fresh Boulder Sausage Italian links
- 1 medium Spanish onion
- 3/4 teaspoon dried thyme leaves
- 1/2 cup water
- 1 large red bell pepper
- 1 large yellow bell pepper
- 1 clove garlic, minced
- 1 tablespoon olive oil
- 1/2 cup dry white wine

Cut pepper into 12 wedges. Cut onion into 1/2-inch slices; separate into rings. Cook peppers, onion, garlic and thyme in oil in large frying pan over medium heat 8 to 10 minutes; stirring frequently. Remove from pan, keep warm. Place Italian sausage and water in frying pan. Cover tightly and cook over medium heat 8 to 10 minutes, turning once. Remove cover and continue cooking 2 to 4 minutes or until cooked through and browned, turning occasionally. Remove sausage to vegetable platter. Pour off drippings. Increase heat to medium-high, add wine to deglaze pan, loosening brown meat pieces. Return vegetables and sausage to frying pan stirring to coat with sauce. Continue cooking 2 to 3 minutes or until sauce is slightly reduced and thickened.

Makes 6 Servings

**Meal:** Dinner

**Submitted by:** The Boulder Sausage Consumer

### **Bob's Great Spaghetti and Sausage Sauce**

- 2 - 20 oz cans Hunts Tomato Sauce
- 2 - 12 oz cans Hunts Tomato Paste
- 1 - 14.5 oz can Italian Style Diced Tomatoes with juice

- 1 - 7 to 10 oz can sliced mushroom pieces or caps
- 1 - 1 Lb. package slab Boulder Italian Sausage
- 1 - 1 Lb. package Boulder Italian Sausage Links
- 2-3 cloves chopped garlic 1/4 Cup chopped sweet onion.
- 1/4 tsp Oregano
- 1/2 to 1 tsp Basil
- 1/4 tsp Tarragon
- 1/4 tsp Fennel
- 1/4 Cup Chopped Onions
- 1 Tbl Spoon Extra Virgin Olive Oil

Turn on a large Crock Pot for simmering the sauce. Keep covered while simmering. In the Crock Pot, add all tomato items, spices and oil. Do not add onion and mushrooms yet. Break up and cook the slab sausage in a large covered frying pan until fully cooked. Do not burn. In a food processor or by hand, finely chop the sausage. Add chopped sausage to Crock Pot. Cover the link sausage 1/2 way with clean water. Cook link sausage thoroughly. If water is gone before they are cooked, turn frequently until cooked. Slice links sausage into 3/4 inch to 1 inch pieces. Add to Crock Pot Stir Crock Pot every 30 minutes. Adjust heat to a very very slow simmering boil. (Just barely bubbling.) Simmer in Crock Pot for 1 hour. Adjust spices to taste and simmer for 1 more hour. Spices need time to work and to distribute flavor. When sauce is desired thickness and flavor, add onions and mushrooms. Simmer 1/2 hour. After 1/2 hour, turn off heat. Sauce is ready to serve or freeze. I prefer to freeze it all before use as I think it tastes better.

**Meal:** Dinner

**Submitted by:** Bob C. of Colorado Springs

**Product :** Boulder Italian Sausage

### **Italian Sausage Spaghetti**

- 1 pound Boulder Sausage Italian Sausage Regular or Hot
- 1 pound Buffalo
- 1 pound Ground chuck
- 1 pound ground turkey

Season meats with garlic powder, onion powder, seasoned pepper, and dill. Brown meats, mixing together and add to a spaghetti sauce of your choice. I usually mix in a large can of diced tomatoes, a large jar of Paul Newman's spaghetti sauce plus other brand. Note: some spaghetti sauces contain MSG, so read labels. Cook thoroughly. Boil water with a tablespoon of oil. Add noodles, cook about 13 to 15 minutes, and drain. Mix sauce and noodles and serve hot. Garlic bread and salad make a good addition to this meal.

**Meal:** Dinner

**Submitted by:** Sandra M. of Longmont

**Product :** Italian Sausage

### **Zucchini and Italian Sausage Casserole**

- 1 Lb. Boulder Sausage Italian Bulk Sausage
- 1 Zucchini
- Parmesan Cheese

We like the **Boulder Sausage Italian Bulk Sausage** fried with Zucchini and topped with Parmesan Cheese. One of our favorite summertime meals.

**Meal:** Lunch

**Submitted by:** Sonia R. of Arvada

**Product :** Italian Bulk Sausage

### **Italian Sausage Hash**

- 1 Onion
- 1 Bell Pepper
- 1 Lb. Red potatoes
- **1 Lb. Boulder Sausage Italian Sausage Links**

Chop and sauté onions and green and red bell peppers. Microwave potatoes (I like the red ones best). Cook Italian sausages and cut into 1/2-inch pieces. Cut potatoes into 1-inch chunks. Mix all together. Yum!

**Meal:** Breakfast

**Submitted by:** Susan F. of Boulder

**Product :** Italian Sausage Links

### **Italian Sausage Bread**

This recipe is great for a hearty brunch or breakfast. It can be made beforehand and frozen or served that day.

- 1 loaf (1lb) frozen bread dough
- 1 pound Boulder Sausage, Italian Sausage
- 2 Eggs
- 1/2 teaspoon Italian herb spice
- 1 1/2 cups shredded mozzarella cheese
- 1 tablespoon Parmesan cheese

Defrost bread overnight in refrigerator or at room temperature (appx 3 hours) Cook sausage in frying pan until brown and crumbly Remove from heat, drain and let cool Beat 1 egg, blend with sausage, Italian herb spices and mozzarella cheese On a floured surface, roll and stretch bread dough into a large rectangle (about 5"x16") Spoon sausage mixture evenly over dough to within 1/2 inch of the edges Roll dough starting from the long side (creating a long roll appx 16" long) Shape dough into a ring on a greased baking sheet Pinch ends together to firmly seal the ring Lightly cut top of ring with 1/2 deep cuts about 4 inches apart Beat remaining egg, brush over bread ring and sprinkle with Parmesan cheese Let bread rise

in a warm place for appx 30 minutes Bake bread at 350 for 30 minutes or until golden brown. Serve warm or at room temperature.

**Meal:** Lunch

**Submitted by:** Jenny O - Longmont

**Product :** Italian Sausage

### **Italian Sausage over Pasta**

- 1 package Boulder Sausage Italian Sausage
- 2 cans Muir Glen Organic Fire Roasted tomatoes
- 1 pkg. sliced fresh mushrooms
- 1 can pitted, whole black olives
- Assorted spices: oregano, garlic powder, basil, onion powder - whatever you like.
- Optional: various bell peppers, or some snipped up sun-dried tomatoes in olive oil if you like.
- Also optional: spinach or spaghetti squash

In a giant, high-sided, wide frying pan - pan fry Italian sausage a bit (medium heat), when mostly cooked, transfer to a cutting board and slice into chunks.

Return sausage chunks to pan, and add in fresh sliced mushrooms. Sprinkle in your favorite Italian seasonings and sautee until mushrooms are nicely browned and have given off their liquid and the sausage is fully cooked and nicely browned. Add in assorted chopped bell peppers (if using) and sautee just a wee bit more. You don't want them to get mushy, crisp-tender is what you're looking for. Toss in some Muir Glen brand Organic Fire Roasted tomatoes, (one or two cans, depending on how much you need). Heat through. Then toss in a can of drained, pitted whole black olives and heat through again. Serve as is, over your favorite pasta, or if you wanted to make this a low-carb meal - sautee some baby spinach leaves in a separate frying pan with olive oil and freshly minced garlic - brown up the garlic bits first, then toss in baby spinach leaves, turn spinach a few times till it's wilted and cooked. Place in bowl, and layer on the Boulder Italian sausage 'spaghetti' sauce.

Alternatively - you can cook up some spaghetti squash, and use the strands as 'noodles' for a very healthy, low-carb and filling meal.

Not just low-carb, but also gluten and dairy free. How good is that?

**Meal:** Dinner

**Submitted by:** Sara W. of Longmont

**Product :** Italian Sausage

### **Italian Sausage Marsala**

- 1 (16 ounce) package bow tie pasta
- 1 pound Boulder Sausage Mild Italian sausage links
- (Could use Boulder Sausage Hot Italian, Italian with Peppers, or Italian with Merlot Sausage)
- 1 clove garlic, minced
- 1/2 large onion, sliced
- 1 medium green bell pepper, sliced

- 1 medium red bell pepper, sliced
- 1 tablespoon Marsala wine
- 1 (14.5 ounce) can Italian-style diced tomatoes, undrained
- 1 pinch dried oregano
- 1 pinch black pepper

Bring a large pot of lightly salted water to a boil. Cook pasta for 8 to 10 minutes, or until tender and drain. Place whole sausages in a skillet over medium-high heat. Cook 15 to 20 minutes, Slice thinly.

Return sausage to skillet. Stir in garlic, onions, peppers, and Marsala wine. Cook over medium-high heat, stirring frequently. Stir in diced tomatoes, black pepper, and oregano. Cook about 2 minutes more, then remove from heat. Serve over cooked pasta.

**Meal:** Dinner

**Submitted by:** The Boulder Sausage Consumer

**Cooking Time:** 30 Minutes

**Product :** Italian Sausage Links

### **Italian Sausage Soup**

- 2 lbs Boulder sausage (1 hot, 1 Italian)
- 1 green pepper chopped
- 1 onion chopped
- 4 cloves minced garlic
- 2 tsp basil
- 2 cans beef broth
- 2 cans diced tomatoes (Italian)
- 4 12oz. cans beans (black, pinto, butter, northern, kidney. Etc

Brown and drain the **Boulder Sausage**--should be very little fat. (Smile) Sauté onion, pepper and garlic. Add together and simmer. Serve very hot--perhaps with breadsticks and Corona.

**Meal:** Dinner

**Submitted by:** Jill R.L. from Niwot

**Product :** Italian Sausage

### **Italian Sausage Bow Tie Pasta**

- 1 pkg. Boulder Sausage Mild Or Hot Italian Sausage Links or Bulk
- (Can also use Boulder Sausage Cooked Italian Sausage)
- 1 pkg. ( 1 lb.) Bow tie pasta
- 3 Tbsp. Olive oil
- 1 Medium Zucchini, thinly sliced
- 15 Cherry Tomatoes, halved
- 1 Medium Onion, sliced into thin wedges
- 3 garlic cloves, minced
- Salt and Pepper to taste

In a large skillet, cook sausage according to the package directions. Meanwhile cook pasta according to package directions. Remove sausage from skillet; cool slightly. Cut into 1/2 inch slices, and set a side. IN the same skillet, heat olive oil. Add zucchini, cherry tomatoes, onion and garlic. Sauté for 2-3 minutes or until tender. Add Sausage, and heat through. Drain pasta; add sausage mixture. Mix well, and salt and pepper to taste.

**Optional Touches:** add 1/2 cup of red wine to the vegetables while sautéing. Add chopped Red or Green bell peppers. Top with shredded Asiago Cheese.

**Meal:** Dinner

**Submitted by:** The Boulder Sausage Consumer

**Product :** Sausage

### **Italian Sausage Calzone**

- Refrigerator Pizzas Crust
- 1 lb. Boulder Sausage; Brown meat until done, if you are using links cut into bites
- Add to meat the following vegetables of your choice:
- 1 medium diced onion
- 1 whole Garlic clove minced
- 8 oz Mushrooms cleaned and dried
- 1 Zucchini diced
- 1 ea Green and Red Bell Pepper cut into 1 pieced
- 1/2 lb. Mozzarella chunked
- 1 tsp. Oil Olive
- Marinara sauce for dipping

Preheat oven to 350 degrees.

Sautee vegetables with meat till veggies begin to soften. Cool and drain any liquid.

Pop open Pizza dough and divide into 3-4 balls. Roll each ball flat on greased cookie sheet. Scoop meat / vegetables into the off- center middle of each round dough disc. Place cheese cubes on Meat mix. Fold dough over to create a half moon shape and crimp edges. Brush a bit of Olive oil over top and bake for 14-16 minutes until top is medium brown.

Heat Marinara sauce while Calzones are baking. Dip Calzones into sauce. Garnish with cheese.

Great dish all by itself or with a salad!

**Meal:** Lunch

### **Smoked Chorizo Soft Tacos with Grilled Peach and Corn Salsa**

By Toni at [Boulder Locavore](#)

#### **Ingredients:**

- 1 package of Boulder Sausage Fresh Chorizo (14 ounce), loose form\*
- Apple wood (can be purchased wherever barbeque supplies are sold), about 2 cups (unsoaked)

- 1 package of 6 inch soft corn tortillas (usually 12 in a package)
- Queso Fresco cheese (a mild Mexican white cheese), sliced
- One recipe of Grilled Peach and Corn Salsa ([click here](#) for recipe – make prior to smoking chorizo)
- Smoking box or heavy foil

**Instructions:**

1. Preheat **half of the grill** to high heat. Leave other side of grill turned off. Keep hood lowered.
2. In an oven proof skillet (I used cast iron), lightly brown the chorizo on the stove top or on a grill burner if your grill has one. Drain any grease (mine did not have any).
3. **Prepare the smoking packet.** I used a cast iron grill smoking box I purchased for about \$10 on Amazon.com. You can also make a smoking packet by placing the apple wood in a large square of heavy foil. Close packet by folding over edges. Pierce the top of the foil in several spots.
4. Place the smoking packet on the heated side of the grill. Close grill lid and allow to heat up and begin to smoke (about 10-15 minutes). Leaving smoking packet on the grill, add the chorizo in the oven proof skillet on the side of the grill that was not heated. Close grill hood and allow to smoke for 15 minutes.
5. Remove chorizo and allow to cool slightly. Drain any fat or use a slotted spoon to dish chorizo into tacos. Remove smoking packet and allow to cool fully before discarding (or discarding the wood if using a smoking box).
6. **To warm tortillas:** Place tortillas in heavy foil and seal. Place packet on the grill to warm for a few minutes after removing chorizo and smoking packet.
7. **To assemble tacos:** In a warm tortilla, add two spoonfuls (soup spoon size) of chorizo, a slice of queso fresco and a large spoonful of the Grilled Peach and Corn Salsa. Enjoy!

**Chorizo Sausage Spicy Chili**

- 2 pounds hamburger
- 1 gallon canned tomatoes
- 1 large can chili beans
- 1 large onion (diced)
- 1 green pepper (diced)
- 2 pounds fresh Boulder Sausage Chorizo
- 1 large can kidney beans
- 1 large can red pinto beans

Brown Hamburger and Chorizo and drain off excess fat. Cook onion and pepper with meat until tender. Drain tomatoes and cut into chunks. Cook over medium heat until they come to boil. Add beans and meat and simmer for 1 hour on low heat. Stir to prevent sticking. For slightly less spicy chili, substitute Boulder Sausage Hot Italian for Chorizo

**SERVING SIZE:** 2 gallons

**Meal:** Dinner

**Submitted by:** Boulder Sausage Consumer

**Prep Time:** 15 minutes

**Cooking Time:** 60 minutes

**Product :** Chorizo

### **Easy Chorizo Chili**

- 1 pound Boulder Sausage Chorizo bulk
- 1 large can chili beans with Gravy
- 1 16 oz can Kidney beans
- 2 16oz. cans diced tomatoes
- 1 16oz. can tomato sauce
- ¼ jar of Jalapenos
- ¼ diced Green Bell Pepper
- ¼ diced Onion

Brown Boulder Sausage Chorizo bulk until fully cooked. In a crock pot or large sauce pan add all ingredients and simmer for 30 minutes or longer. For a milder Chili remove Jalapenos. Serve with bread or crackers, and add shredded cheddar cheese if desired.

This is a great meal on a cold winter evening!

Makes 8 servings

**Meal:** Dinner

**Submitted by:** The Boulder Sausage Consumer

**Product :** Chorizo

### **Chorizo Sausage Nacho Meat Mix**

- 1 pound fresh Boulder Sausage Chorizo Bulk
- 2 cups salsa (mild, medium or hot)
- 1 pound lean beef
- 1 1/2 cup grated cheese (cheddar recommended)

In a large pan, simmer sausage and beef for 15 minutes until all the meat is broken into very small pieces. Add Salsa. Sprinkle black pepper on top of mix and simmer for three more minutes.

Spread mix onto nacho chips and sprinkle grated cheese on top. Add your choice of jalapeno peppers or any other desired spices. Microwave until cheese is melted.

Serves 4

**Submitted by:** The Boulder Sausage Consumer

**Prep Time:** 5 minutes

**Cooking Time:** 18 minutes

**Product :** Boulder Sausage Chorizo Bulk

### **Boulder Sausage Swedish Potato Sausage**

- 1package Boulder Sausage Breakfast Bulk Sausage

- 1# Ground Beef (80/20)
- 1 Small Yellow Onion Diced
- 1# Baby Red Potatoes Shredded Fine
- ¼ tsp. Ground Pepper

Blend all ingredients together

For browning, patties and meatballs fry in skillet over medium heat.

For meatloaf cook in loaf pan at 350 degrees for 50 minutes or until center is done. Traditionally served with white gravy and noodles.

### **Breakfast Sausage Turkey Stuffing**

- 1 package (approx. 1 lb.) bulk Boulder Sausage - Breakfast Variety (Also good in this recipe use the Boulder Sausage Cranberry Orange Breakfast sausage or Italian Bulk)
- 3 small pkgs. herb seasoned dressing mix (Pepperidge Farm)
- 2 cups chopped celery
- 1 4oz. can of mushrooms (if desired)
- 1 cup chopped onion
- 2 teaspoons of salt - or to your taste
- 1 teaspoon ground sage
- 1/2 teaspoon black pepper
- 1 1/2 sticks butter or margerine
- 3 1/2 cups water

Cook Boulder Sausage until lightly browned, crumble into small pieces. Combine browned sausage with celery, onion, butter, mushrooms and seasonings with 3 1/2 cups water. Simmer for 25 minutes, remove from heat, mix with herb seasoned dressing mix. This recipe will stuff a 20-24 lb. turkey. Our favorite way is to serve it as a side dish without stuffing the turkey.

**Meal:** Side Dish

**Submitted by:** the Boulder Sausage Consumer

**Product :** Boulder Sausage - Breakfast Variety

### **Kidney Bean Chowder**

- 2 ½ lbs Boulder Sausage Breakfast bulk sausage
- 2 cans Kidney Beans
- 1 can Diced Tomatoes
- 1 large Onion chopped
- 1 Bay Leaf
- 1 ½ tsp Seasoned salt
- ½ tsp Garlic salt
- ½ tsp Thyme
- Green Pepper to taste
- 1 cup diced Potatoes

- 1 qt water

Cook sausage until brown, pour off any excess fat. In large kettle combine beans, tomatoes, water, onions, bay leaf and rest of seasoning; add sausage, simmer covered for 1 hour. Add potatoes and green pepper, cook until potatoes are tender, then add beans.

This is per the receipt above.

We used 2 pounds of Breakfast bulk sausage, about 1 ½ quarts of water (enough to cover the mix), about ½ a medium green pepper, and two medium baking potato size potatoes.

Could use Boulder Sausage Chorizo bulk, or Italian bulk

8 generous servings

**Meal:** Soup

**Submitted by:** Ray from Arvada

**Product :** Breakfast Bulk Sausage

### **Breakfast Sausage Sandwich**

- 6 English Muffin
- 6 Eggs
- 6 Slice's Muenster Cheese
- **1 Lb. Boulder Sausage Breakfast Bulk Sausage**

Form **Boulder Sausage Breakfast Sausage** into 6 equal patties, Fry on Medium heat until center is brown, Fry or poach eggs to your liking. Toast English Muffin, Butter, add **Boulder Sausage**, egg, and slice of cheese. Great for Breakfast on the go. These Breakfast sandwiches can be prepared ahead, keep frozen, microwave later.

**Meal:** Breakfast

**Submitted by:** Boulder Sausage Kitchens

**Product :** Breakfast Bulk Sausage

### **Breakfast Quich'e (With Low Carb Option)**

- 4 Large Eggs
- ½ C. half and half or Cream
- 2 T. Butter
- 1 Medium diced Onion
- 3 cups shredded cheese, Cheddar, Muenster or Ranchero
- 1/2 # Boulder Sausage Chorizo OR Breakfast Sausage, cooked
- 1-4 oz Green Chilies diced drained
- Reynolds "Release" Foil for LOW CARB (No shell is used with "LC" variety) OR 1 Frozen Deep dish Pie Shell (for regular recipe)
- ½ cup each Sour Cream or Fresh Salsa (optional)

Preheat oven to 425 degrees. For "LoCarb" line a 9" pie shell with foil. (For the standard recipe use one frozen shell.) The rest of recipe is the same for both varieties. Sauté' onions in butter and pour into "shell". Spread Boulder Sausage and Green Chili's over Onion. Spread cheese evenly over mixture. Blend eggs

with cream and pour over the cheese. Place on cookie sheet to prevent overflow. Bake for 10 minutes, reduce temperature to 350. Cooking for 45 minutes. Garnish with sour cream and salsa. Serve with fresh fruit and black beans. Recipe may be prepared ahead.

Enjoy!

**Meal:** Breakfast

**Submitted by:** Kitchens of Boulder Sausage

**Cooking Time:** 55 minutes

**Product :** Boulder Sausage Chori

### **Breakfast Sausage Skillet**

Sauté Boulder Sausage Bulk Breakfast Sausage until done.

Mix meat with cut up veggies:

- Slices of all colors bell pepper
- Some cut spinach
- 2 sliced cloves of garlic
- 1 shallot
- 1/8 of yellow onion

When veggies become soft add two eggs to top Season with chopped basil, fresh black pepper

Option: Add grated cheese for Mexican flare. Place under the broiler briefly until golden color, serve hot.

**Meal:** Dinner

**Submitted by:** The Boulder Sausage Consumer

**Product :** Breakfast Bulk Sausage

### **Breakfast Frittata**

- 1 pkg. Boulder Sausage Breakfast links or Bulk
- 8 eggs
- 1/2 cup diced Green Bell Peppers
- 1/2 cup diced Red Bell Peppers
- 1/2 cup diced Yellow Bell Peppers
- 1/2 cup diced green onions
- 1/4 cup sliced black olives
- 1/2 cup milk
- 1/4 cup shredded Cheddar cheese
- 1/4 cup shredded Mozzarella cheese
- 1 small tomato thinly sliced

In a large skillet brown breakfast bulk, for the Breakfast links cook per directions on package and let cool and cut into slices. Remove sausage from pan. Add peppers and onions to drippings and sauté until tender. Add sausage and olives into pepper and onion mixture. Blend eggs and milk adding salt and pepper as desired. Pour egg mixture over sausage and vegetables. Cover and cook over low heat for about

6-8 minutes or until center is set. Remove from heat and cover. Top with shredded cheese and sliced tomato. Replace lid and let stand 2-3 minutes or until cheese is melted. Cut into portions and serve hot.

**Meal:** Breakfast

**Submitted by:** The Boulder Sausage Consumer

**Product :** Breakfast Sausage

### **Chorizo Stuffed Peppers**

- 1 Lb Boulder Sausage Chorizo
- 1 Cup White Rice
- 1/3 Cup Italian Bread crumbs
- 1 TBSP Olive Oil
- 3 Green Bell Peppers

Pre heat oven to 400 degrees Cook Chorizo on Medium heat until cooked through. While Cooking Sausage, Prepare one cup of white rice. When sausage is finished, drain, add rice, Bread crumbs and Olive oil to pan and mix. Place mixture inside hollowed bell peppers. Place on Cookie sheet and bake at 400 degrees for 10 minutes, and serve. Serves 3

**Meal:** Dinner

**Submitted by:** Kerry and Tammi F. - of Denver

**Cooking Time:** 10 Minutes

### **Homemade Corn Dog Bites**

By Whitney from [Whit's Amuse Bouche](#)

#### **Ingredients:**

- Boulder Sausage Company Beer Bratwursts - 1 package
- bamboo skewers - for frying
- cornmeal - 1 cup
- flour - 1 cup
- salt and pepper - to taste
- sugar - 3 tablespoons
- baking powder - 4 teaspoons
- egg - 1, beaten
- milk - 1 1/2 cup
- mayonnaise - 2 tablespoons, for the remoulade
- dijon mustard - 2 tablespoons, for the remoulade
- whole grain mustard - 2 tablespoons, for the remoulade
- lemon juice - 1 tablespoon, for the remoulade
- champagne vinegar - 1 tablespoon, for the remoulade
- dill pickles - 1/2 cup, diced, for the remoulade
- salt and pepper - to taste, for the remoulade
- tomato paste - 1 6 ounce can, for the spicy ketchup

- cholula - 2 tablespoons, for the spicy ketchup
- apple - 1/2, diced, for the spicy ketchup
- lemon juice - 1 tablespoon, for the spicy ketchup
- garlic powder - 1/4 teaspoon, for the spicy ketchup
- water - to thin ketchup as needed to reach desired consistency
- salt and pepper - to taste, for the spicy ketchup
- canola oil - 4 cups, for frying

**Instructions:**

In a skillet over medium high heat, cook the sausages until they are cooked all the way through, about 8 minutes per side. Remove from the skillet and cut each sausage into 4 even pieces. Place on the end of the skewers and set aside. Combine the cornmeal, flour, salt and pepper, baking powder, sugar, egg and milk to make the corn batter. Heat the canola oil in a high sided pan until ready to fry. Dip the battered bratwursts in the hot oil, rotating until a crust forms. Cook in the oil until golden brown, about 1-2 minutes per corn dog bite. Remove and drain on a paper towel. To make the remoulade, combine the mayonnaise, dijon, whole grain mustard, lemon juice, champagne vinegar, diced pickles, salt and pepper, and mix until well incorporated. To make the spicy ketchup, combine the tomato paste, lemon juice, cholula, apple, garlic powder, salt and pepper in a food processor. Process and slowly add water until ketchup reaches your desired consistency. Serve corn dog bites with the spicy ketchup and the remoulade.