

# OYAMA MILD ITALIAN SAUSAGE IN RED WINE SAUCE

Perfect for a cool night!



**Serving Size:** Serves 4 **Meal:** Dinner **Difficulty:** Moderate

**Prep time:** 15 min **Cooking time:** 15–20 min

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## INGREDIENTS

1 lb (4 sausages) Oyama Mild Italian w/ Fennel, or Oyama Fresh Bratwurst  
½ lb (225g) Oyama Applewood Smoked Bacon, diced  
½ lb shallots, minced  
1 clove garlic, minced  
2 bay leaves  
1 tsp. fresh thyme  
175 g mushrooms, sliced  
1 Tbsp. red currant jelly  
275 mL (1 cup + 2 Tbsp.) red wine  
Sea salt and freshly ground black pepper  
1 tsp. flour  
1 Tbsp. Olive Oil

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**GRILL THE SAUSAGES** over medium heat on the stove top (approx. 8–10 min.) until they are nice and brown, turning a few times.

**IN ANOTHER PAN**, brown the bacon with the garlic and shallots. Add the sausages to the pan and pour in the wine. Add the thyme and bay leaves. Season with salt and pepper and bring to a boil. Reduce to low heat, put the lid on and simmer gently for 30 min.

**ADD THE MUSHROOMS**, and cook, uncovered over low heat for another 20 min.

**REMOVE THE SAUSAGES** from the pan and set aside on a heated plate. Whisk the flour into the sauce and add the red currant jelly. Once the sauce is thick and glossy, a few minutes later, return the sausages to the pan for serving.

Serve over fresh pasta such as linguine or tagliatelle.