



Bottled with love, for the joy of living

BRAISED SAUSAGE & FENNEL WITH TOASTED SPICES
PAIRED WITH
2017 BARBERA, PAULI RANCH VINEYARDS
REDWOOD VALLEY, MENDOCINO

INGREDIENTS

2 large fennel bulbs, cut in half lengthwise, cores removed, bulbs cut into 1-inch wedges, fronds reserved
1/4 cup olive oil, divided
6 hot Italian sausage links, pricked with a fork
2 tbsp fennel seeds
4 tsp pink peppercorns
2 cups low sodium chicken stock
1/4 tsp kosher salt
1 cup hummus
Lemons for zesting

Dare to Pair!

Barbera's fruit-driven side pairs beautifully with the delicately sweet side of fennel, serving to also tone savory spices found in the sausage links and peppercorns. Barbera has a strong acidic backbone & moderate to low tannin, making it an ideal match for medium bodied proteins like hummus as well. The lemon zest sings to the bright acidity in this wine perfectly.

INSTRUCTIONS

Heat 2 tablespoons oil in a straight-sided 14-inch skillet over medium-high. Add sausages; cook, turning occasionally, until browned on all sides, about 5 minutes. Transfer sausages to a plate. Add fennel wedges, cut sides down, to skillet; cook until browned on both sides, about 2 minutes and 30 seconds per side. Transfer to plate with sausages.

Add fennel seeds, peppercorns & remaining 2 tablespoons oil to skillet; cook over medium-high, stirring constantly, until toasted & fragrant, 30 seconds to 1 minute. Remove half of the spice mixture from skillet, & reserve for garnish.

Add stock to skillet, stirring & scraping bottom of skillet to loosen browned bits. Bring to a simmer over medium-high. Return sausages & fennel wedges to skillet; cover & reduce heat to low. Cook until fennel wedges are tender, about 30 minutes. Sprinkle with salt.

Spread hummus smoothly on a platter. Top with sausages and fennel wedges; spoon sauce from skillet over platter. Garnish with lemon zest, lemon wedges, reserved fennel fronds & reserved spice mixture.