

Squash Blossoms Stuffed with Sausage

Chef Matthew Antonovich and Penny Johnston

State Fair-Colorado Proud/Colorado Cattle Women Mystery Match-Up 3rd Place Team

Ingredients:

2 Coastalfields squash blossoms
2 oz. Colorado Sausage Factory Cranberry & Wild Rice sausage
1 cup zinfandel wine
1 cup Sinton Dairy heavy cream
4 tbsp. Sinton Dairy butter

Instructions:

Stuff blossoms with cooked sausage. For sauce, reduce zinfandel wine by half then add heavy cream and reduce by half again. Remove from heat and whisk in butter and alfalfa flowers.