



CELLARCIRCLE

## **Spicy Sausage with Red Wine, Braised Cabbage, Fennel, and Onion**

Makes 8 servings

Here at Novelty Hill-Januik we like to make our own sausages and this dish is a wonderful pairing for red wine.

4 lbs. spicy sausage  
1 head of cabbage  
1 bulb of fennel  
1 onion  
½ bottle of red wine  
Cooking oil of your choice  
Salt and pepper

This recipe is great because there are no special knife skills involved; anyone can chop. With that being said take cabbage, fennel, and onion and chop to bite size pieces. In a hot sauté pan add a small amount of oil. Toss everything into the pan and cook until tender over medium heat. (If the vegetables start to brown or burn add up to a cup of water to slow the cooking.) When the vegetables are tender add the sausage and red wine to the pan. Continue to sauté everything until the sausage is completely cooked. Salt and pepper to taste and serve.

**Serve with 2011 Januik Weinbau Vineyard Malbec**