



Villa Russo[®] BRAND

SPECIALTY FOODS & WINES By G.B. RUSSO & SON[®]



Pot Roast

Amount	Measurement	PrepType	Ingredient
1/2	jar		Villa Russo Bengal Chutney
4	pound		beef roast

1. In a crock-pot empty 1/2 jar Villa Russo Bengal Chutney. Place a 4 lb. Beef Roast on top. Cover the top of roast with the remaining Bengal Chutney. Cook on low for 6 to 7 hours.

Courtesy of: Bottega Italian Resturant

Braised Rabbit with Laurel, Juniper & Chianti

Amount	Measurement	PrepType	Ingredient	Comments
1/3	cup liquid		olive oil, extra virgin	
12			laurel leaves	
1	cup	finely chopped	carrots	
1	cup	finely chopped	onion whole	
1	cup	finely chopped	celery	
3	cloves	minced	garlic	(crush before mincing)
2	sprigs		rosemary	
12			rabbit hind legs	
2	tablespoons	ground	juniper	
2	cups liquid		Chianti	
4	cups liquid		rabbit stock	can sub. veal or chicken stock
12	links	grilled	Villa Russo Italian Sausage	
2	ounce		butter	
1	tablespoon	chopped	parsley	
1/2	pound		polenta	



1. Heat 1/4 cup olive oil in cast iron skillet. Season rabbit legs with salt and pepper. Brown on all sides. Remove. Pour off excess oil.

2. To make braising liquid, add the extra tablespoon of olive oil to skillet. Sauté vegetables until sweated and turning soft. Add garlic, rosemary, laurel leaves and juniper. Sauté a few more minutes. Add Chianti. Bring to a boil and reduce slightly. Add stock and bring back to a boil. Season braising liquid with salt and pepper.

3. Put rabbit legs in a deep four-inch enamel pan. Pour braising liquid over legs. Cover with foil. Cook at 325° F. for one hour. Remove legs from liquid. Strain liquid into stainless steel pan and reduce by one third. Skim all fat that rises to the top. Stain thoroughly.

4. Reheat legs in reduced braising liquid and place on plate. Heat sausage on grill or sauté pan. Slice sausage and fan out on plate. Place polenta in center of plate. Swirl butter and parsley into braising liquid to make sauce. Ladle sauce on plate. Garnish with rosemary, garlic and laurel leaf.

Suggested Wines: Frescobaldi Chianti Nipozzano