

# SRV Grass-Fed **BEEF SAUSAGE**

SAN RAFAEL VALLEY  
GRASS-FED BEEF

**100%**  
**GRASS-FED**  
**BEEF**  
**SAUSAGE**

DO NOT OVER COOK !  
BEEF NOT PORK

HAMBURGERS  
MEATLOAF  
MEAT BALLS  
BREAKFAST MEAT  
SPAGHETTI SAUCE  
PIZZA & PASTA



## Sausage Rolls from "le cordon bleu"

use prepared "puff pastry" from the store. - preheat oven to 425 degrees

sauté 2 finely chopped shallots in 1/4 oz butter or olive oil - for 5 minutes...add them to 8 oz grass-fed beef sausage + pinch of all spice + 1 Tablespoon finely chopped fresh parsley + salt & pepper: mix well then shape into a 1" rope and chill while preparing puff pastry. On lightly floured board, place sausage rope off-center... at one edge of long line of puff pastry. Brush beaten egg onto narrow pastry edge - fold other side over the top of sausage and press together the two pastry edges to seal - trim if needed. With sharp knife cut rope into 1.5 - 2 inch sections....make 3 slices in pastry top of each segment....brush top with beaten egg + pinch of salt - avoid cut edges as egg will prevent pastry from raising. Place in frig for 15 minutes. Brush again with egg then Bake in top half of oven at 425 degrees for 25 minutes....serve hot or cold.

## Penne Piselli with SRV Beef Sausage

Sauté 1 large onion till soft,  
set aside...sauté 8 oz beef sausage -  
drain and add to onion in sauce pan -  
add 16 oz heavy cream and bring to  
the boil, reduce heat and simmer 10  
mins.

Cook peas. Add to cream mixture -  
keep warm while cooking pasta.  
Drain pasta well, toss the cream

