

# Parmesan Polena with Sausage Ragu

## **Ingredients**

¼ cup olive oil, divided  
1 pound Italian sausages, casings removed  
1 red onion, minced  
4 cloves garlic, minced  
1 (28-oz) can whole peeled tomatoes,  
crushed by hand  
1 ½ tbsp balsamic vinegar  
¼ cup fresh basil, chopped  
Sea salt and freshly ground pepper to taste  
1 ¾ cups polenta or yellow corn meal  
1 tsp sea salt  
½ cup freshly grated Parmesan, plus  
more for garnish

## **Instructions**

Heat 2 tbsp. oil in a 4-qt. saucepan over medium-high; add sausage and cook, breaking it into small pieces with a wooden spoon until browned, 5 minutes. Add onion and cook, stirring until translucent. Add garlic and cook 1 minute. Add tomatoes and bring to a boil, then reduce to simmer until thick, 20 minutes. Add basil, vinegar, salt, and pepper; keep warm. Meanwhile, bring sea salt and 5 cups water to a boil in a 4-qt. saucepan; slowly add polenta and cook, stirring constantly, and reduce heat to medium-low. Cover and cook, stirring occasionally, until thick and creamy, 8 minutes. Remove from heat and add remaining oil, ½ cup parmesan, and sea salt. Divide between bowls and top with ragù; garnish with more parmesan.

*Pair with Cooper-Garrod Cabernet Franc*

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