



Give your baked potato a French lesson.

RODET CÔTES DU RHÔNE

Spice, anise and cherry fruit aromas with hints of cherries, nuts and pepper on the palate. This wine is great with spare ribs, sausages and duck.

\$12.95

750 mL

LCBO 8979

FRANCOIS SAYS:

"The spicy anise notes in this complex Rhone wine echo the fennel seasoning of the sausage stuffing."



Sausage-Stuffed Baked Potatoes

BY EMILY RICHARDS

This potato is a meal. Stuffed with sausage and cheese, it can be enjoyed right out of the oven or at room temperature. Use leftover baked potatoes or prick potatoes all over with a fork and bake until tender, about 1 hour, at 400°F (200°C). Serves 4.

- 2 long baking potatoes, baked
- 1 tbsp (15 mL) extra virgin olive oil
- 2 mild Italian sausages, casings removed
- 1 small onion, finely chopped
- 4 cloves garlic, minced
- ½ tsp (2 mL) Italian herb seasoning
- ½ tsp (2 mL) fennel seeds, crushed
- 1 red pepper, diced
- 2 tbsp (25 mL) chopped fresh Italian parsley
- ¼ tsp (1 mL) salt
- ¾ cup (175 mL) shredded Asiago cheese
- 1 egg

1. Cut potatoes in half lengthwise, scoop out inside with small spoon and place in bowl. Set potato shells aside in a 13 x 9-inch (3-L) baking pan.
2. Preheat oven to 400°F (200°C).
3. Heat oil in a nonstick skillet over medium-high heat and cook sausage, onion, garlic, Italian seasoning and fennel, breaking up with a wooden spoon or spatula, for about 8 minutes or until no longer pink. Add red pepper and cook for 2 minutes. Add to reserved potato and stir to break up potato and combine. Add parsley and salt. Let cool slightly.
4. Stir in ½ cup (125 mL) Asiago cheese and egg until combined well. Spoon filling into potato shells and sprinkle each with remaining cheese.
5. Bake 30 minutes or until golden brown and knife is hot when inserted in centre.