

Sausage mushroom sauce
polenta

Sausage Mushroom Sauce
Polenta

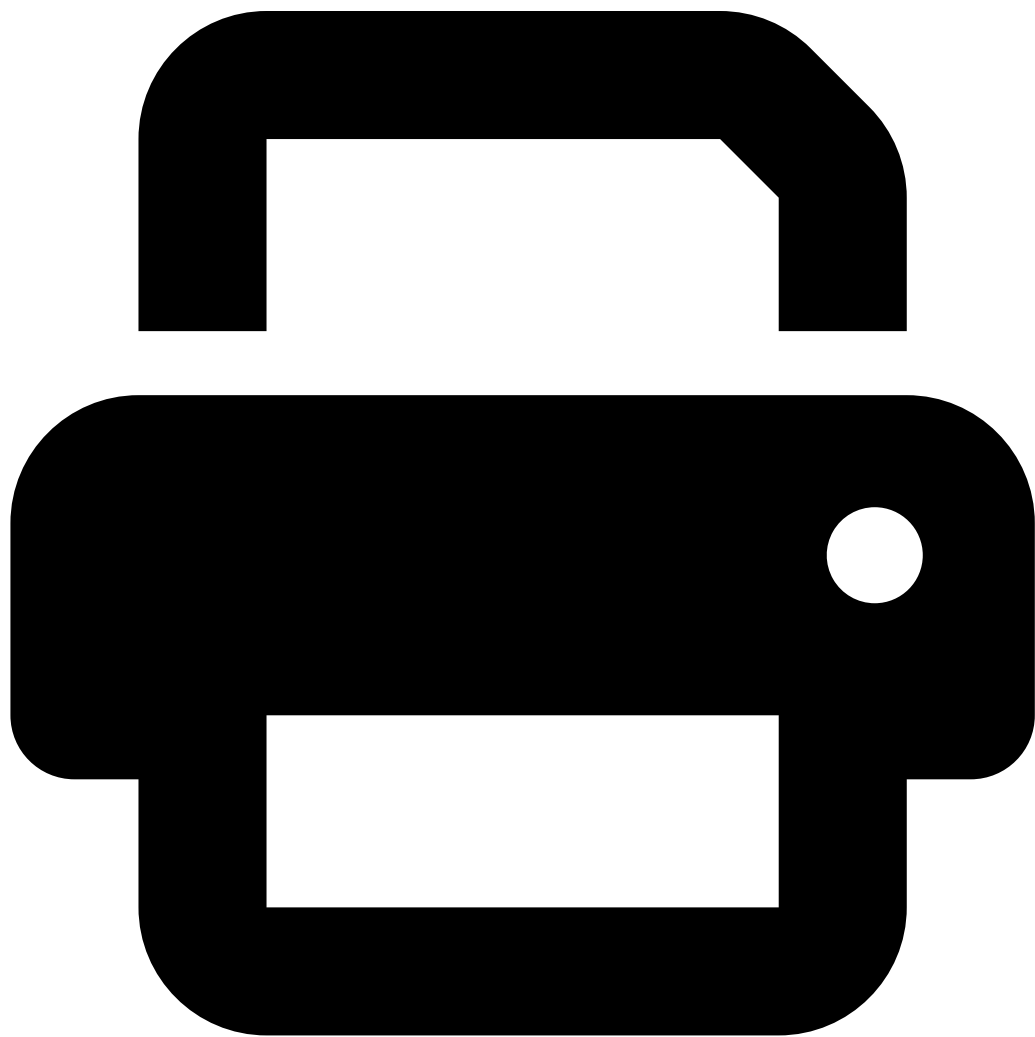
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If your looking for the ultimate comfort food that's both hearty and delicious, sausage mushroom sauce polenta is what to make. This dish is the epitome of rustic Italian cooking, blending savory spicy sausage, earthy mushrooms, and velvety polenta into a meal that warms your heart and soul. Whether served as a casual family meal or Saturday night dinner with friends, it's a guaranteed hit.

Tips for making sausage mushroom sauce polenta

1. Choose the right sausage and mushrooms: When I make this dish i like using spicy Italian sausage for it's bold flavors, and pairs well with cremini mushrooms. The sausage adds a savory depth, while the earthy mushrooms balance the richness. of course you can use any mushroom that you prefer or mild Italian sausage. A splash of red

wine makes the sauce even more flavorful- trust me, it's worth it.

2. Slow cooked polenta is key: polenta reminds me of my Italian childhood- it's comfort food through and through. Stirring the polenta slowly and consistently ensures it turns out creamy and lump-free. Adding parmesan makes it indulgent. the way my family used to enjoy
3. Layer flavors: One trick I learned is to season each layer. Saute the sausage and mushrooms with onion and garlic , then let the sauce simmer gently. This brings out deep, complex flavors that makes this dish delicious and unforgettable. Enjoy every moment while making this- it's one of those meals where the love you put into it really shines through!!!

Sausage Mushroom Sauce Polenta



- 2 Tbsp. olive oil
- 1/2 lb. sliced cremini mushrooms
- 1 cup chopped onions
- 1 Tbsp. minced garlic
- 1 lb. spicy Italian sausage crumbles
- 1/2 cup red wine
- 2 cups marinara sauce
- salt and pepper to taste

INGREDIENTS FOR THE POLENTA

- 2 cups chicken or vegetable stock
- 1 cup milk
- 1/2 cup grated parmesan cheese
- 2 Tbsp. chopped Italian parsley
- 2 cups polenta
- salt and pepper to taste

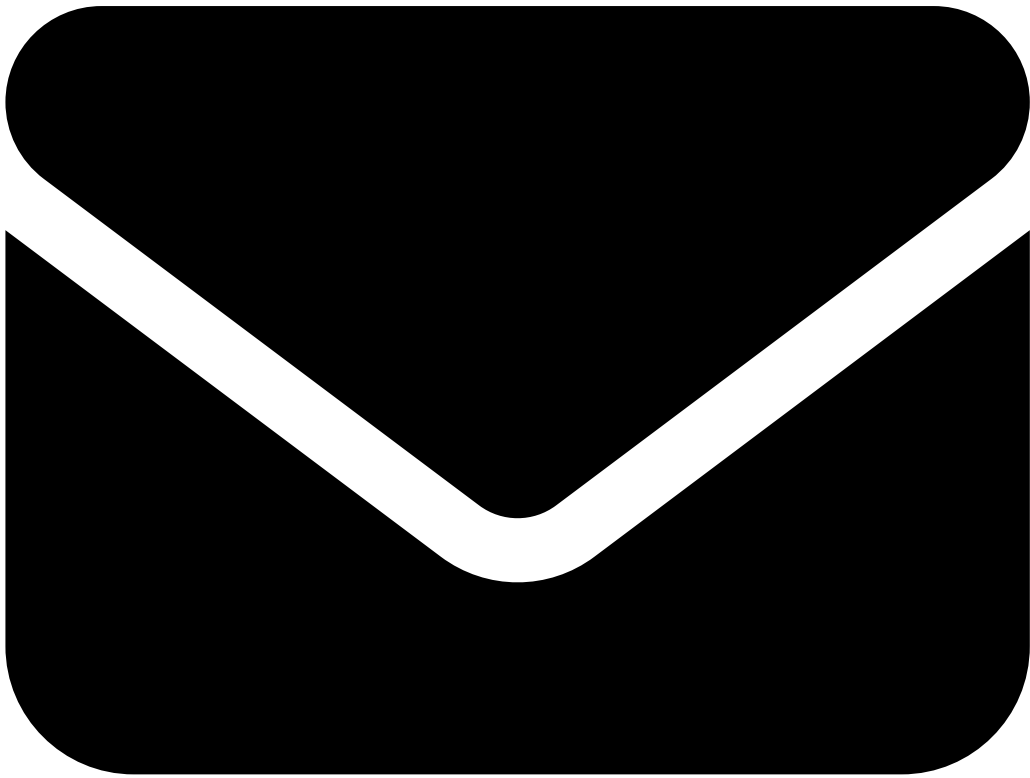
1. Start by making the sauce in a saute pan over medium high heat, in the olive oil cook the mushrooms until beginning to brown. Then add the onions and garlic and continue cooking until soft and translucent.
 2. Then add in the sausage cook until brown. Deglaze the pan with the red wine, waiting until it evaporates before adding in the marinara sauce and simmer for 15-20 minutes. In the meantime make the polenta.
 3. In a sauce pan add the stock and milk. Bring to boil , then lower the heat to a simmer. Slowly add in the cornmeal, stirring continuously. When the polenta begins to thicken about 10 minutes , add in the grated parmesan, parsley, salt and pepper. Adjust the consistency, if to dry add more stock. It should be the consistency of mash potatoes. Add in the Italian parsley. Continue cooking for 5 minutes longer.
 4. Spread the polenta on a platter top with the sausage mushroom sauce top with additional parmesan top with chopped Italian parsley.
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Italian Stracotto Italian pot roast

Italian Stracotto Pot Roast

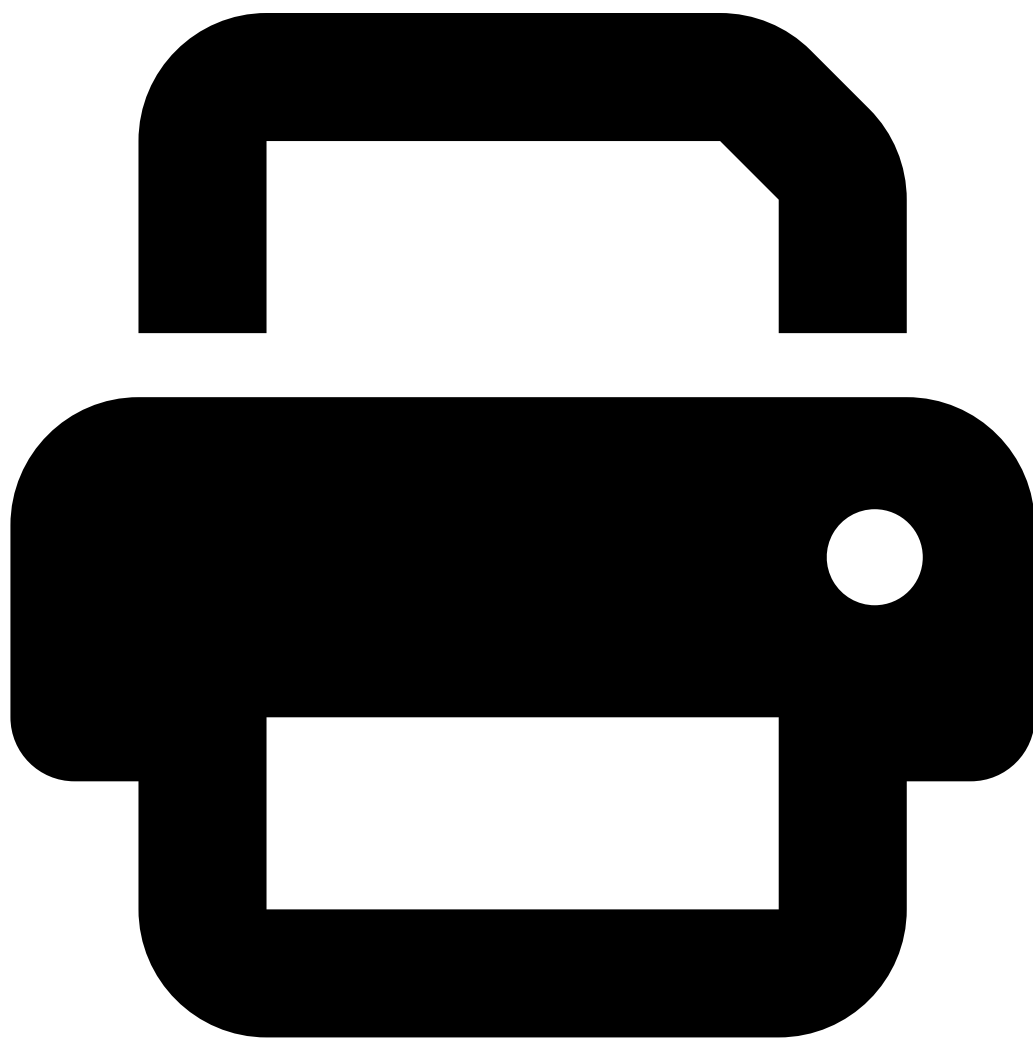
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Italian Stracotto pot roast is a recipe common in most regions of Northern and Central Italy. Stracotto which translates to overcooked in Italian is a tender, slow cooked pot roast. It's the kind of dish the fills your kitchen with that irresistible warm aromas , drawing everyone to the table in anticipation.

Unlike a typical roast that might be seared and cooked quickly, stracotto embraces the art of slow cooking. The result is a piece of meat so tender it practically melts in your mouth, full of deep , rich flavors of the cooking liquid. Traditional make with cuts of beef chuck or beef brisket that thrive in a long, slow braise. It's the kind of meal that brings people together, the kind you linger over with a glass of wine and good conversation.

Why I love this Italian Stracotto pot roast

This recipe is so lovable because it's a perfect blend of simplicity, tradition and comfort. Stracotto celebrates the art of slow cooking where time transforms humble ingredients into something extraordinary. The tender beef, infused with flavors of wine, herbs and tomatoes feels like I am a little girl in my mothers kitchen.

What I like most is how easy and versatile this pot roast recipe is. With just 15 minutes of prep time and 3 hours of cook time you have a meal that's steeped in tradition and it's delicious. Not only is it easy to make it's versatile too. You can serve it with polenta, mashed potatoes or even pasta to soak up the rich savory sauce.

For me Italian stracotto pot roast isn't just a meal , it's a connection to family, tradition, and the simple joys of Italian cooking. Every bite has the flavors of my childhood , and I love that it can create those same cherished memories for others. Whether served on a special occasion or as a hearty Sunday dinner, Italian stracotto pot roast is a timeless recipe that showcases the warmth and love of Italian cooking. Try it for yourself, and let me know your experience with this recipe. I love hearing from you and it helps others

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Italian Stracotto Pot Roast



Italian Stracotto Pot Roast is a classic Italian comfort food made with tender beef slowly braised in red wine, tomatoes, and aromatic vegetables. The beef becomes melt-in-your-mouth tender while the sauce develops rich, savory flavor. Serve this Italian pot roast with creamy mashed potatoes, polenta, or crusty bread for a delicious Sunday dinner.

- 3-4 Lbs. chuck roast
- 2 Tbsp. olive oil
- 1 cup diced pancetta
- 2 Tbsp. minced garlic
- 1 cup each chopped onion+ carrots + celery
- 1 cup red wine
- 3 cups beef broth
- 1 14 oz. can crushed tomatoes
- a few sprigs of rosemary (thyme and a few bay leaves)
- salt and pepper to taste

1. Start by salt and peppering the meat. Then in a dutch oven in the olive oil over medium high heat sear the meat on all sides.
2. Remove and in the same pot add the pancetta and cook until crisp . then add in the carrot, celery and onions and cook until soft and translucent.
3. deglaze the pan with the red wine waiting until it evaporates before adding the beef stock. Then add in the stock, marinara sauce , the herbs and return the meat back to the dutch oven.

4. Simmer covered for 2 1/2 -3 hours or until the meat is fork tender.



Take your time browning the beef on all sides. That's where the deep flavor starts. Let the roast cook low and slow until it's fork-tender, and don't rush it. The sauce is just as delicious as the beef!

Main Course

Italian

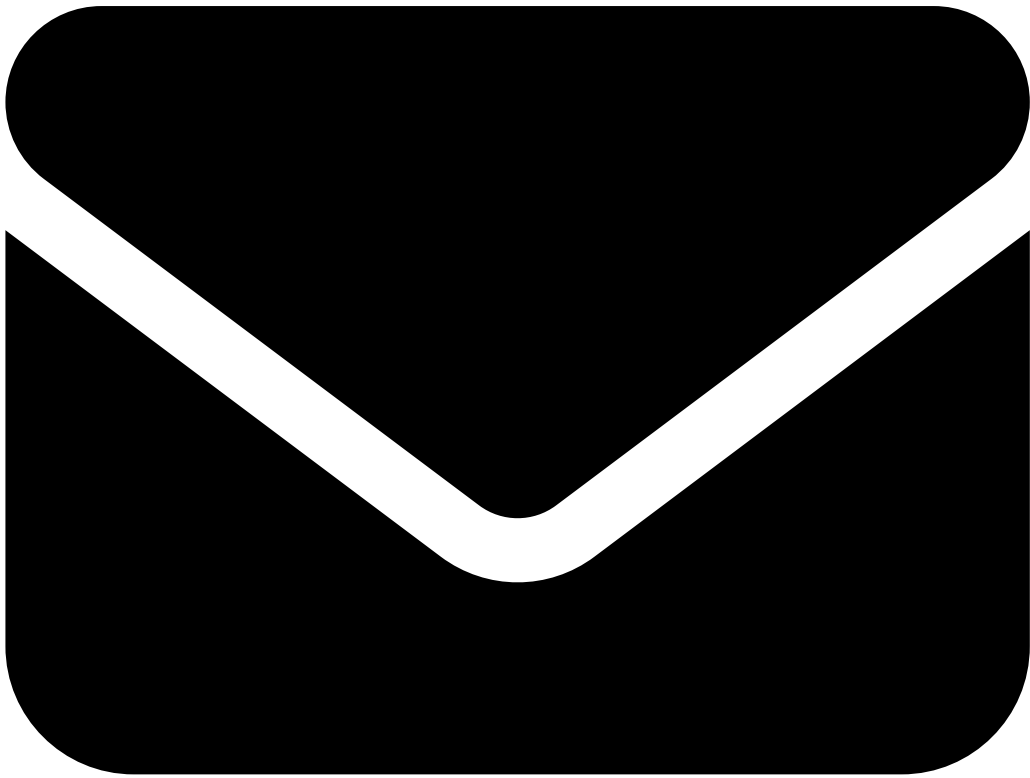
Italian stracotto pot roast,

Italian baked stuffed
eggplant

Italian Baked Stuffed
Eggplant

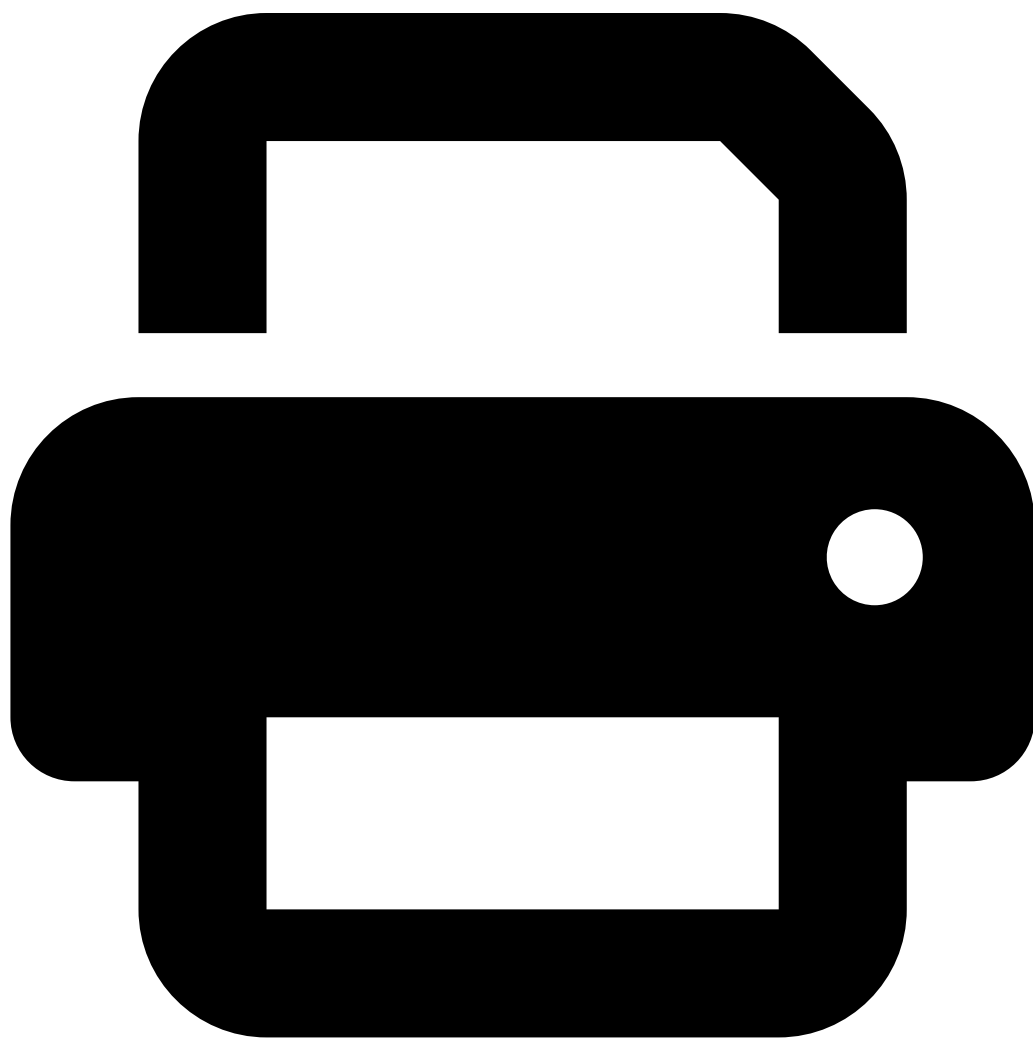
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When I was growing up , my mother would make this incredible Italian baked stuffed eggplant. It was one of those dishes that filled the house with the warm, familiar comforting aromas of garlic, herbs and bubbling cheese. For her it wasn't just about creating a meal, it was about bringing the family together.

I still remember standing on tiptoes to peek into the kitchen watching her scoop out the eggplants with such precision that even as a child somehow I knew she had done it many times before. She always said the secret was in the balance of the ingredients- the sweetness of the roasted eggplant, the heartiness of the Italian sausage and the creaminess of the cheese. It was a dish that transformed humble ingredients into something delicious.

Today , I'm sharing my mother's recipe with a few modern twist of my own. This dish is my way of keeping those cherished memories alive and sharing them with my own family – and now

with you.

Tips for an easier Italian baked stuffed Eggplant recipe

1. Use small eggplant: Opt for baby eggplant or smaller globe eggplants. They require less scooping and cook faster.
2. Skip the Pre- salting: Modern eggplants are usually less bitter, so you can skip salting them to save time.
3. Pre-cook the eggplant shells: Roast the hollowed -out eggplant halves before stuffing. This softens the flesh reducing cook time.

Simplify the filling: Use pre- cooked or leftover rice. Also this Italian stuffed eggplant recipe can be made ahead of time making it the perfect option for busy schedules or holiday entertaining. To prepare in advance, assemble the stuffed eggplant by hollowing them out, preparing the filling and stuffing the shells. Cover and store the assembled eggplants in the refrigerator up to a day ahead. When ready to cook, transfer them to baking dish cover with foil and baking as directed, adding a few extra minutes if baking directly from the cold refrigerator.

Storage

Store leftover stuffed eggplant in an airtight container in the refrigerator for up to **3–4 days**. Reheat in a 350°F oven until heated through. You can also microwave individual portions, although the oven will give you a better texture.

What to Serve With It

- Simple Italian green salad
- Crusty Italian bread
- Garlic bread

- Pasta with marinara

Roasted vegetables

More Italian Main Courses

Looking for more Italian-inspired dinner ideas? Take a look at my **Main Courses** for easy, comforting recipes made for home cooks.

Chicken Marsala– Tender chicken in a rich, savory mushroom and Marsala sauce. A restaurant favorite that's easy to make at home.

Chicken Fettuccine Alfredo – Creamy, comforting pasta with tender chicken and a silky Alfredo sauce. A family-friendly dinner that comes together in under 30 minutes.

Sunday Meatball Sauce – A hearty Italian-American sauce made with sausage, pork, and Mama's meatballs. Perfect for a Sunday dinner with pasta and plenty of crusty bread.

A few simple tools make preparing this recipe easier. Here are some of the kitchen essentials I use:

- **Baking Dish** – Perfect for baking the stuffed eggplant evenly.
- **Chef's Knife** – A sharp knife makes cutting and preparing the eggplant much easier.
- **Cutting Board**– A sturdy board for prepping your vegetables and ingredients.
- **Measuring Cups & Spoons**– Helpful for getting your ingredients just right.

Italian Baked Stuffed Eggplant



Italian Baked Stuffed Eggplant is a hearty, comforting dish made with tender eggplant filled with a savory Italian-style mixture and baked until golden and delicious. It's an easy meatless dinner that brings simple Mediterranean flavors to the table.

- 4 small eggplant
- 3 Tbsp. olive oil
- 1 Tbsp. minced garlic
- 1 small chopped onion
- 2 Italian sausage links casings removed
- 2 cups cooked rice
- 1/2 cup grated parmesan cheese
- 1 egg
- 2 Tbsp. chopped Italian parsley
- 1 cup shredded mozzarella
- 2 cups marinara sauce

1. Pre heat your oven to 400- degrees
2. start by cleaning the eggplant. Then cut in half with a paring knife remove the flesh from the eggplant being sure to not to cut through the skin. Then drizzle with half the olive oil. salt and pepper to taste.
3. Pre bake the eggplant shells in a preheated 400- degree oven for 12-15 minutes. or until softened.
4. In the mean time prepare the filling. In a large saute

pan in the remaining olive oil cook the onion and garlic until soft and translucent. Then add in the sausage and cook until brown. Breaking it up as you go.

5. Remove from the fire and mix in the cooked rice, egg, half of the grated parmesan , one cup of the marinara, egg, parsley, salt and pepper. Mix well.
6. Divide the filling among the prebaked eggplant shells top each one with the remaining marinara , grated parmesan and the shredded mozzarella.
7. Re bake the filled eggplant for an additional 15 minutes. Turning on the broiler the last 5 minutes. Top with additional fresh Italian parsley.



Choose eggplants that feel firm and heavy for their size. If you're using larger eggplants, you can lightly salt the cut side and let them sit for about 15 minutes before patting them dry. This helps remove excess moisture before baking.

Main Course

Italian

Italian baked stuffed eggplant, s

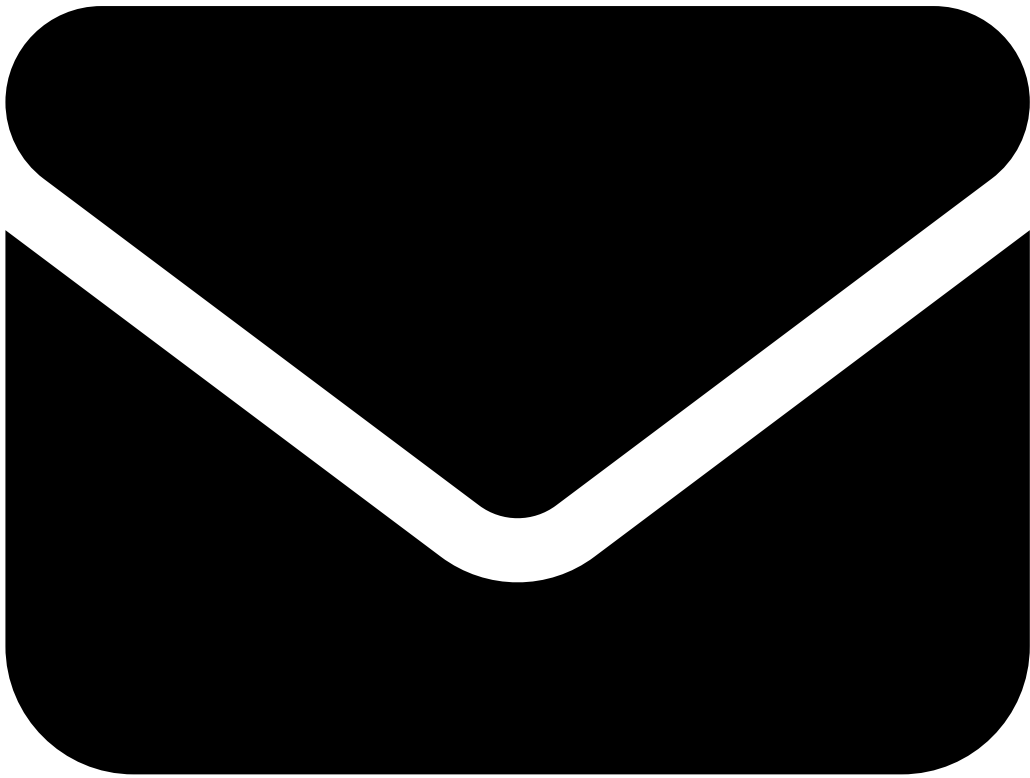
Creamy Italian sausage
risotto

Creamy Italian Sausage
Risotto

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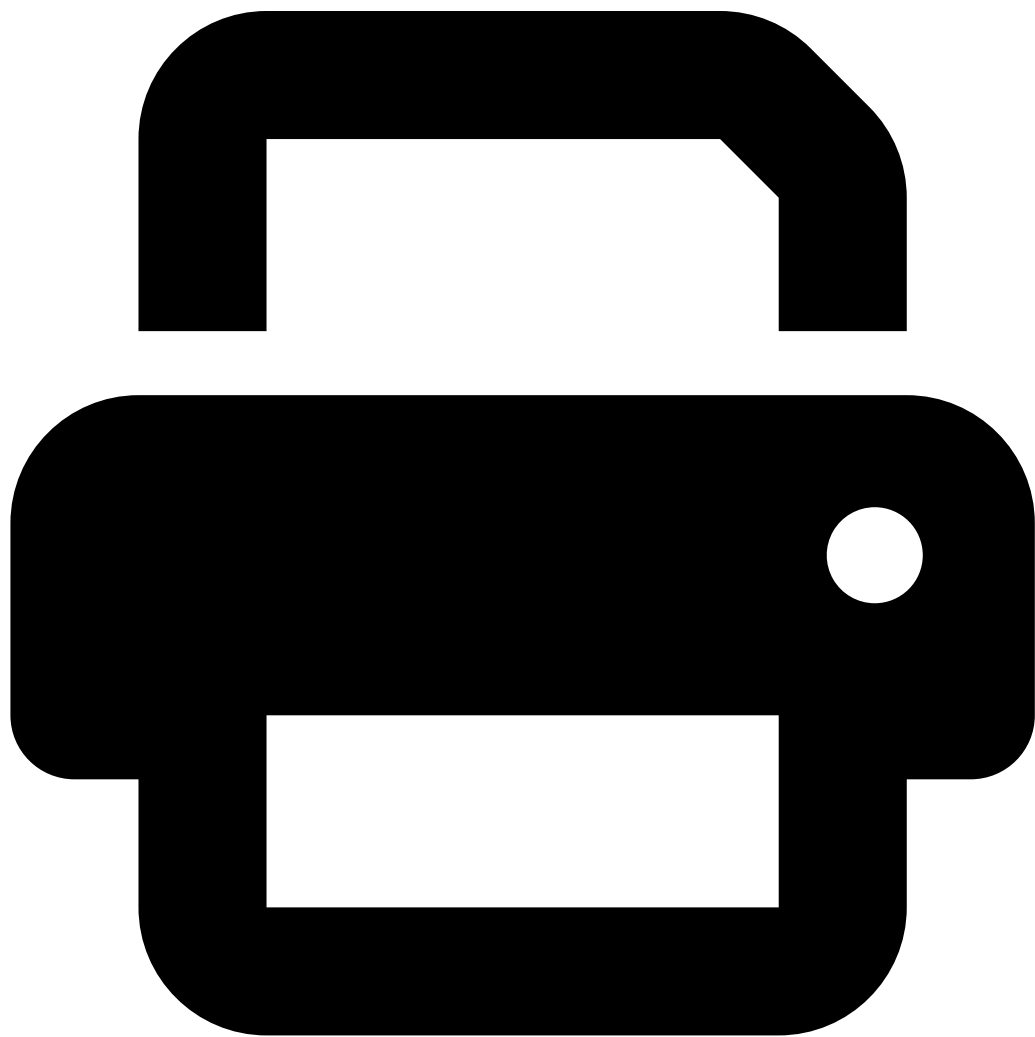
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Creamy Italian Sausage Risotto is the kind of dish that makes a cozy night at home feel a little special. Creamy Arborio rice is slowly simmered in flavorful broth with savory Italian sausage and herbs, then finished with a touch of cream for an extra silky texture. It's rich, comforting, and full of Italian flavor, yet simple enough to make for a weeknight dinner or serve when you're gathering with family and friends.

Three tips for success when making creamy Italian sausage risotto

- Warm your broth: Always warm your broth to maintain the temperature of the risotto. Adding cold broth slows the cooking process and makes the risotto less creamy . Keep the broth on low heat in a separate pan and add it a ladle at a time, while stirring.
- Toast the rice: before adding any liquid lightly toast

the rice along with the sausage. This step enhances the nutty flavor and helps the rice hold it's texture as it absorbs the broth.

Stir often: Stir often, stirring releases the starch from the rice, creating a creamy consistency. Creamy Italian sausage risotto is a comforting and flavorful restaurant quality dish that brings the heart of Italian cooking to your table. Simple, satisfying and sure to impress- enjoy every delicious bite.

Risotto is best served immediately while it's creamy and loose. If it sits too long, the rice continues to absorb the liquid and becomes thicker. If needed, stir in a splash of warm broth just before serving to bring it back to the perfect consistency.

Storage

Store leftover risotto in an airtight container in the refrigerator for up to **3 days**. Reheat gently on the stovetop or in the microwave with a splash of broth or water to loosen it.

What to Serve With It

Simple Italian green salad

Roasted vegetables

Crusty Italian bread

Sautéed greens

Arugula salad with lemon and Parmesan

More Italian Comfort Food" section near the bottom:

- **Creamy Mushroom and Italian Sausage Risotto** – a delicious variation with earthy mushrooms.

- **Italian Sausage and Mushroom Pasta** – an easy one-pan pasta dinner with savory sausage and mushrooms.
- **Italian Sausage, Potatoes and Green Beans** – a rustic 30-minute one-pan meal.
- **Italian Sausage, Escarole and Beans** – another cozy Italian sausage recipe.
- **Creamy Italian Zuppa Toscana Soup** – perfect when you're craving something warm and comforting.

Kitchen Tools I Use

A few simple tools make making risotto easier. I like using a heavy-bottomed pot or Dutch oven for even cooking, a wooden risotto spoon for stirring, and a fine grater for freshly grated Parmesan.

Creamy Italian Sausage Risotto



Creamy Italian Sausage Risotto is a comforting Italian-inspired dish made with savory Italian sausage, creamy Arborio rice, Italian herbs, and flavorful broth. Finished with a touch of cream and Parmesan, this rich and satisfying risotto is perfect for a cozy weeknight dinner or a special meal with family and friends.

- 2 Tbsp. olive oil

- 1 small chopped shallot
- 1 Tbsp. minced garlic
- 1/2 lb. Italian sausage casings removed
- 2 cups Arborio rice
- 1 cup white wine
- 5 cups chicken stock warmed
- 1 cup grated parmesan cheese
- 1/2 cup heavy cream
- 2 Tbsp. butter
- 2 Tbsp. chopped Italian parsley

1. In the olive oil over medium high heat cook the sausage in a large saute pan over medium high heat until brown , breaking it up into small crumbles as it cooks. Add the garlic and cook until soft.
2. Then add the rice and toast for a few minutes
3. Deglaze the pan with the wine waiting until it evaporates, then beginning adding the warm broth by ladle full while stirring continuously and waiting until it evaporates before repeating the process until all the chicken stock is added . this process will take 15 -20 minutes.
4. Once the rice is fork tender and creamy stir in the parmesan, heavy cream, Italian parsley, and butter. Mix until well combined and heated through .
5. Adjust your seasonings top with more parmesan and parsley.



The secret to creamy risotto is adding the warm broth gradually and stirring often. Don't rush the process—give the rice time to absorb the broth before adding more. The Arborio rice releases its natural starches as it cooks, creating that signature creamy texture without needing a lot of cream.

Main Course

Italian

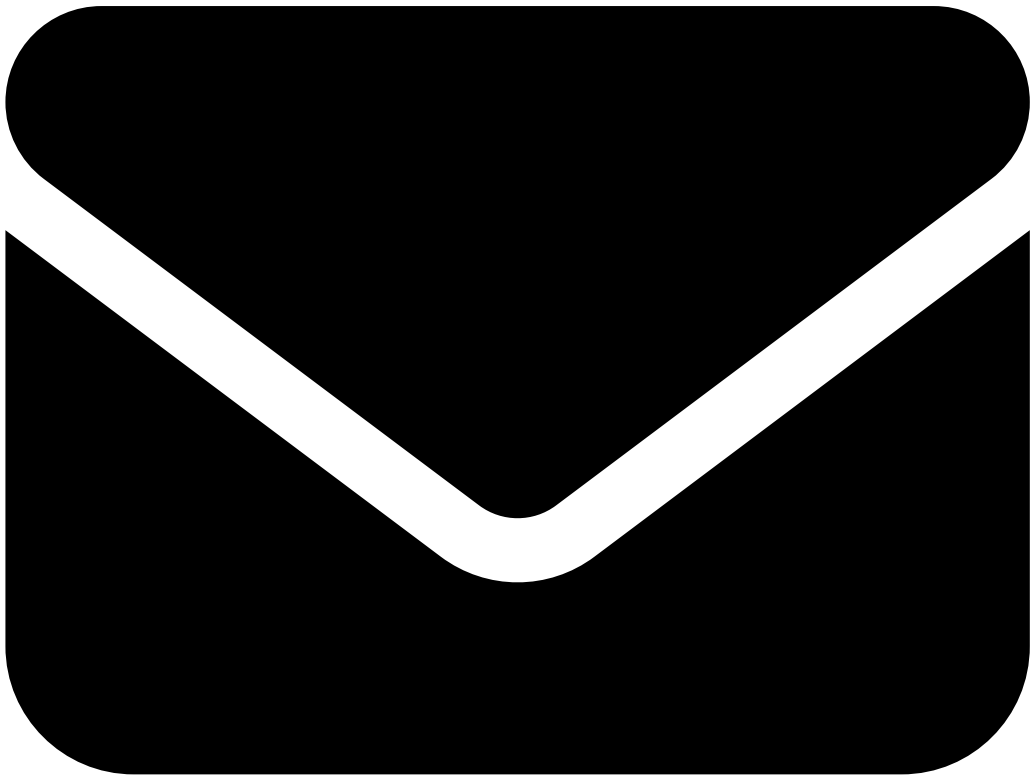
creamy Italian sausage risotto,

Fuyu persimmon walnut salad

Fuyu Persimmon Walnut Salad

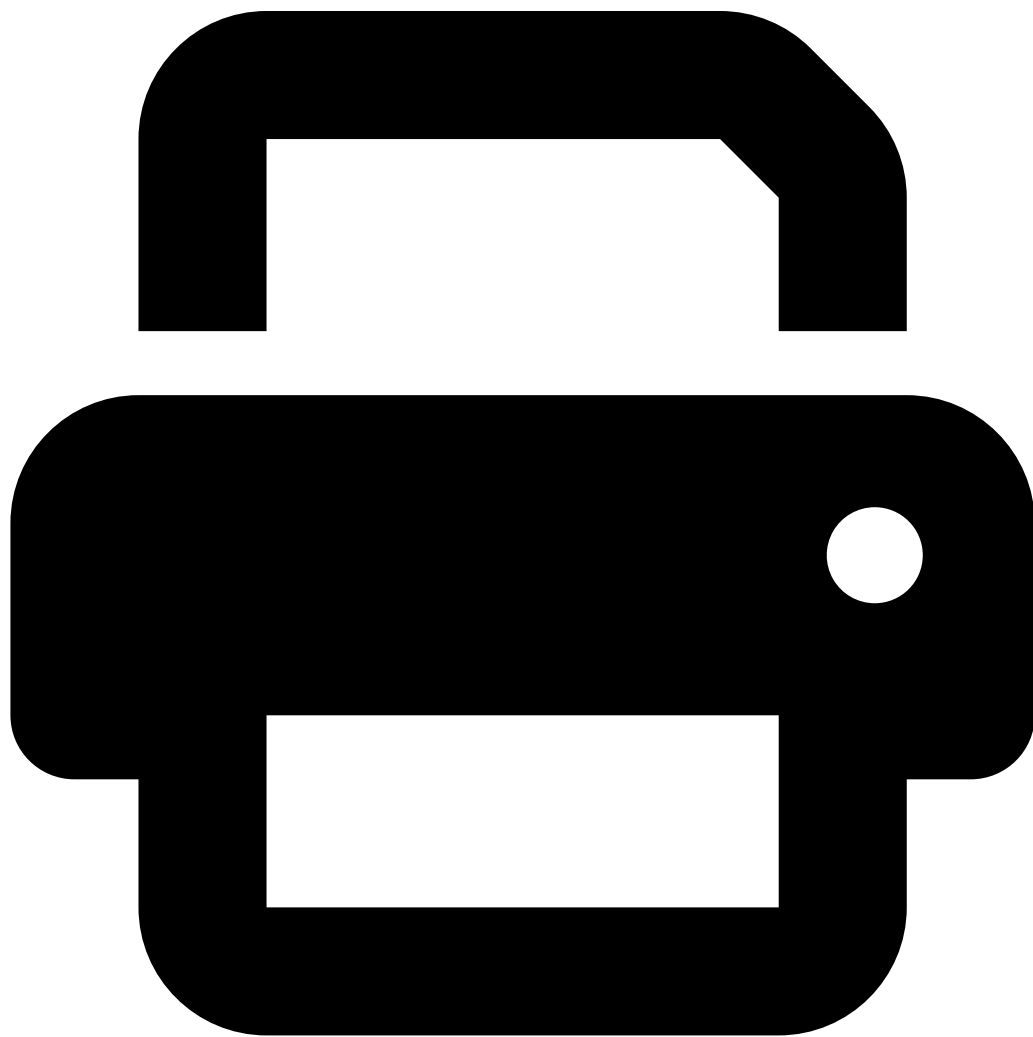
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This Fuyu Persimmon salad with toasted walnuts and grilled halloumi cheese is vibrant and a bright winter salad that combines the sweetness of ripe fuyu persimmons, the nuttiness of toasted walnuts, and the salty richness of grilled halloumi cheese. Persimmons are one of winters underrated gems. Their natural sweetness and velvety texture make them a star ingredients in both savory and sweet dishes. For this salad we use Fuyu persimmons, which are crisp and perfect for slicing. Paired with toasted walnuts, they bring a warm nutty crunch that contrasts deliciously with the juicy fruit.

This salad also has peppery mixed greens, salty halloumi and a citrusy vinaigrette that ties everything together.

Why this Fuyu persimmon walnut salad belongs on your table

This fuyu persimmon walnut salad is versatile enough for any occasion. It's light yet satisfying, making it an excellent

start to a holiday dinner or a refreshing side dish to roasted meats. The vibrant orange color of the persimmons and the ruby red pomegranate seeds add a festive touch to your winter table.

Growing up, persimmons were a wintertime treat in my household. My family would slice them up and enjoy them as a simple snack, but since then I've discovered how delicious they are paired with savory ingredients.

If your looking to impress family and friends or simple treat yourself to a seasonal delight this Fuyu persimmon walnut salad is the answer. Please don't forget to snap a photo before diving in- the colors alone are worth celebrating.

Fuyu persimmons have a naturally sweet, crisp texture that pairs especially well with **peppery greens, crunchy walnuts, and a tangy dressing**. You can prepare the dressing ahead of time and toss the salad just before serving.

Storage

Store the salad and dressing separately in the refrigerator. Once dressed, the salad is best enjoyed the same day. Undressed salad ingredients can generally be refrigerated for up to **2 days**.

What to Serve With It

This salad would be especially good alongside:

- Roast chicken
- Pork tenderloin
- Roast turkey
- Italian sausage dishes
- Baked pasta

A simple soup and crusty Italian bread

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- Italian sausage dishes

Baked pasta

More Salad Recipes

- **Tomato Salad** – a simple fresh tomato salad that's perfect for summer.
- **Italian Garden Salad** – an easy everyday salad with Italian-inspired flavors.
- **Easy roasted zucchini Salad** with feta – a delicious healthy salad that works well as a side or light meal.
- **Easy Sicilian potato salad** – tender potatoes tossed with olive oil, capers, red onion, and fresh herbs instead of heavy mayonnaise.

Fuyu Persimmon Walnut Salad



A fresh and colorful fall salad made with sweet Fuyu persimmons, crunchy walnuts, greens, and a simple homemade dressing. This easy salad brings together sweet, savory, and nutty flavors and makes a beautiful side dish for holidays or everyday meals.

- 3 thinly sliced Fuyu persimmon
- 4 cups mixed greens
- 1 cup toasted walnuts
- 4 oz. halloumi cheese sliced medium thick
- 1/2 cup pomegranate seeds
- Dressing
- 1 cup extra virgin olive oil
- 1/3 cup white wine vinegar
- 1 Tbsp. dijon mustard
- 2 Tbsp. honey or maple syrup
- salt and pepper to taste

1. In a saute pan over medium high heat in 1 Tbsp. of olive oil cook the cheese until golden on all sides. Remove and in the same pan toast the walnuts until fragrant.
2. Make the dressing in a bowl or jar whisk together the oil, vinegar, mustard, seasoning, salt and pepper. Adjust your seasonings to taste
3. Assemble the salad arrange mixed greens on a platter, top with the persimmon slices, toasted walnuts and

pomegranate seeds. Place the grilled cheese slices on top. Drizzle with the dressing.



Choose Fuyu persimmons that are firm but slightly soft to the touch. Unlike Hachiya persimmons, Fuyus can be eaten while still firm, making them perfect for slicing into salads.

Side Dish, Soup

Italian, Mediterranean

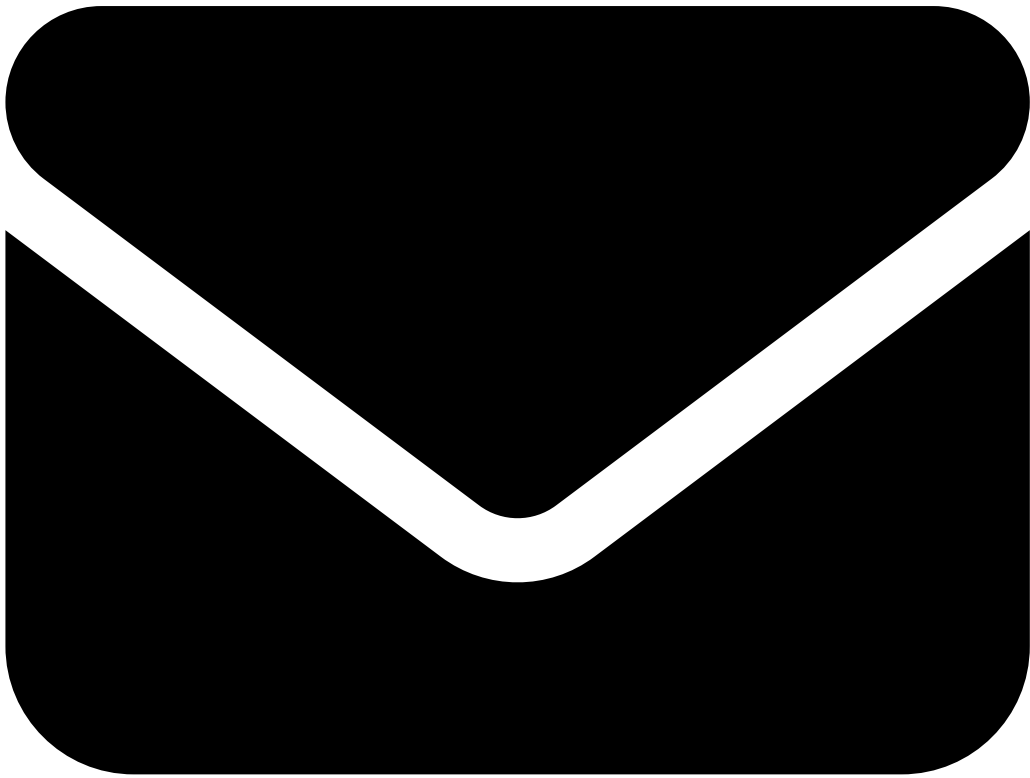
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Stove top pot roast

Stove Top Pot Roast

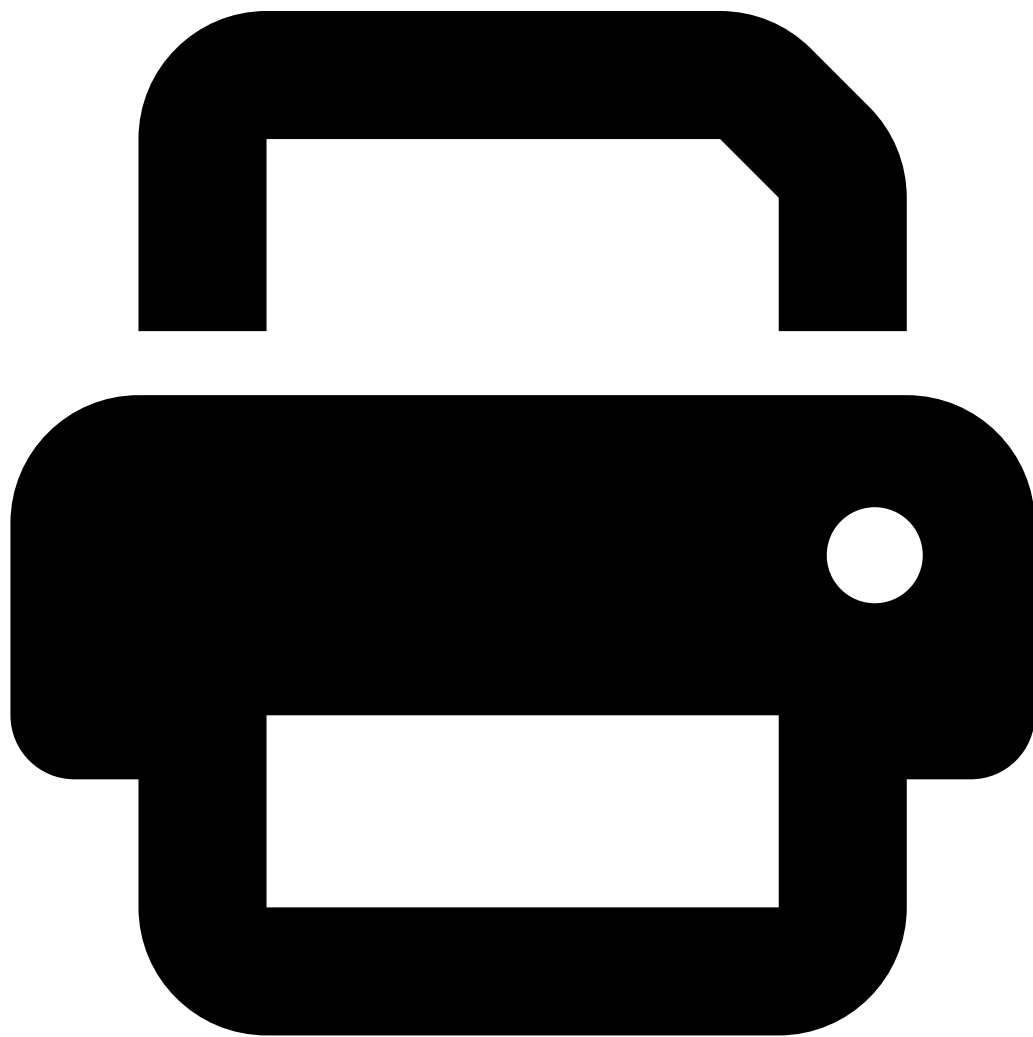
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This easy stove top pot roast makes a delicious dinner, perfect for family meals or holiday dinners. With melt in your mouth juicy beef cooked with potatoes and carrots until tender in a flavorful beef gravy.

When it comes to comfort food nothing beats a hearty pot roast. This easy stove -top pot roast is a timeless classic, every bite will melt in your mouth. It's the kind of dish that fills your kitchen with warm inviting aromas. Perfect for serving over mashed potatoes, pasta or with crusty bread.

Why You will love this stove top pot roast recipe

Simple ingredients; You only need a handful of pantry ingredients and fresh produce to create a delicious meal

One-pot wonder: Everything cooks together in one pot with just

15 minutes of prep time and 2 1/2 hours of cook time.

Delicious flavor: The beef slow cooks to tender perfection, while the potatoes and carrots soak up all the self make gravy.

This stove-top pot roast is proof to the magic of slow-cooked meals that fill your home with warmth. Whether you're serving it for a cozy family dinner or a special occasion , this hearty dish is sure to impress family and friends. If you try this recipe, let me know how it turns out- I would love to hear your thoughts. Happy cooking!!!!

Storage

Store leftover pot roast and vegetables in an airtight container in the refrigerator for up to **4 days**. Reheat gently on the stovetop or in the microwave with some of the gravy to keep the meat moist.

Freezing

Pot roast can be frozen for up to **3 months**. Cool completely before transferring to a freezer-safe container. Thaw overnight in the refrigerator and reheat gently.

What to Serve With Pot Roast

Serve this pot roast with **creamy mashed potatoes, crusty Italian bread, roasted vegetables, or a simple green salad**. The gravy is especially good spooned over mashed potatoes.

Make Ahead

Pot roast is one of those dishes that can actually taste even better the next day. Make it a day ahead, refrigerate overnight, and gently reheat before serving. Skim any solidified fat from the surface before reheating if needed.

More Comfort Food Favorites

If you love a slow-braised, comforting dinner, try some of my other hearty recipes, including **Italian Stracotto Pot Roast**, **Italian Braised Pork Ribs**, and **Spezzatino di Manzo**. These are the kinds of meals that are perfect for a Sunday dinner or a cozy family meal.

Kitchen Tools I Use for This Recipe

A good heavy Dutch oven is one of my favorite kitchen essentials for recipes like this Stove Top Pot Roast. I also recommend an instant-read thermometer and a sturdy silicone spoonula for stirring the vegetables and gravy. These are the kinds of tools you'll use again and again in your kitchen.

Stove Top Pot Roast



This Stove Top Pot Roast is a tender, comforting one-pot dinner made with a slowly braised beef roast, vegetables, and a rich savory gravy. Cooking the pot roast on the stove keeps everything in one pot and creates incredibly tender beef with plenty of flavorful sauce for serving.

- 3 Lb. piece of chuck roast
- 2 Tbsp. olive oil
- 2 onions sliced
- 3-4 cloves of garlic

- 1 cup red wine
- 4 cups beef broth
- 1 cup marinara sauce
- a few bay leaves
- 4 large carrots peeled and cut into large pieces
- 4 medium potatoes cut in half
- salt and pepper to taste

1. Salt and pepper the meat Then in a dutch oven over medium high heat in the olive oil sear the meat on all sides. Remove and set aside
2. In the same pan add the onion and garlic cook until soft and translucent. Deglaze the pan with the red wine. Waiting until it evaporates before adding the beef stock, bay leaves and marinara sauce.
3. Return the meat to the dutch oven cover and simmer for 2-2 1/2 hours. or until the meat is fort tender. Then add the carrots and potatoes and cook for an additional 15 – 20 minutes or until the vegetables are fort tender. Top with fresh Italian parsley.



Tip textDon't rush the braising process. Keep the pot at a gentle simmer rather than a rapid boil. Low and slow cooking gives the connective tissue time to break down, resulting in tender, flavorful beef. If the roast isn't fork-tender yet, give it more time.



Tip text

Main Course

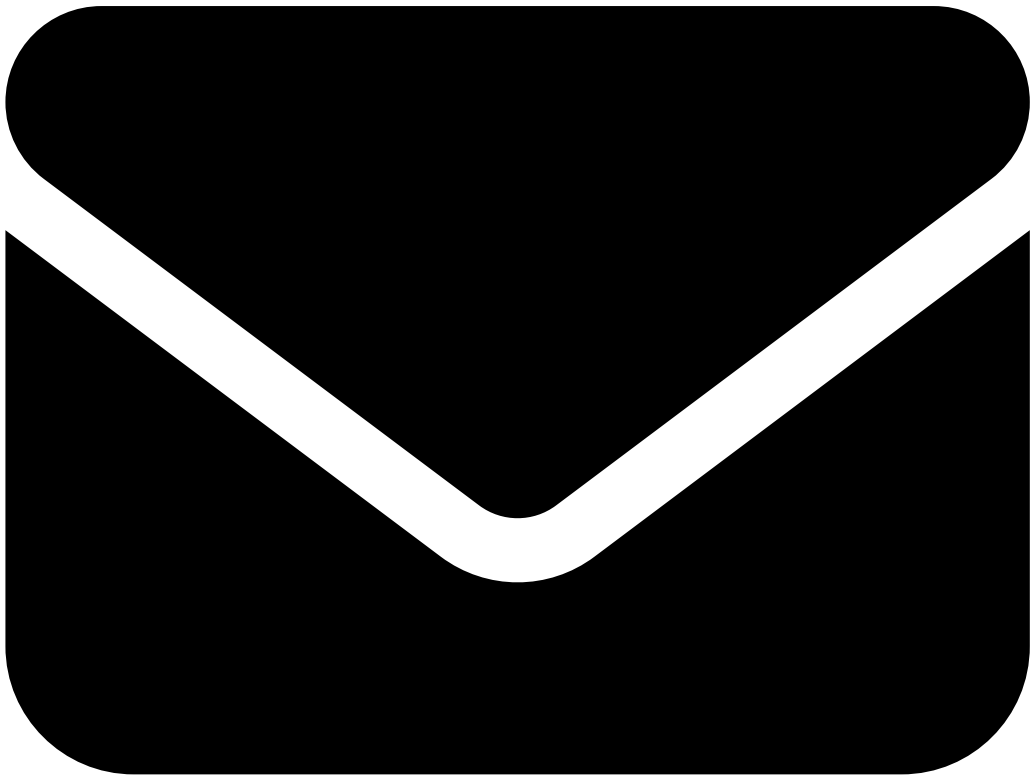
Mediterranean

Easy Savory mushroom gravy

Easy Savory Mushroom Gravy

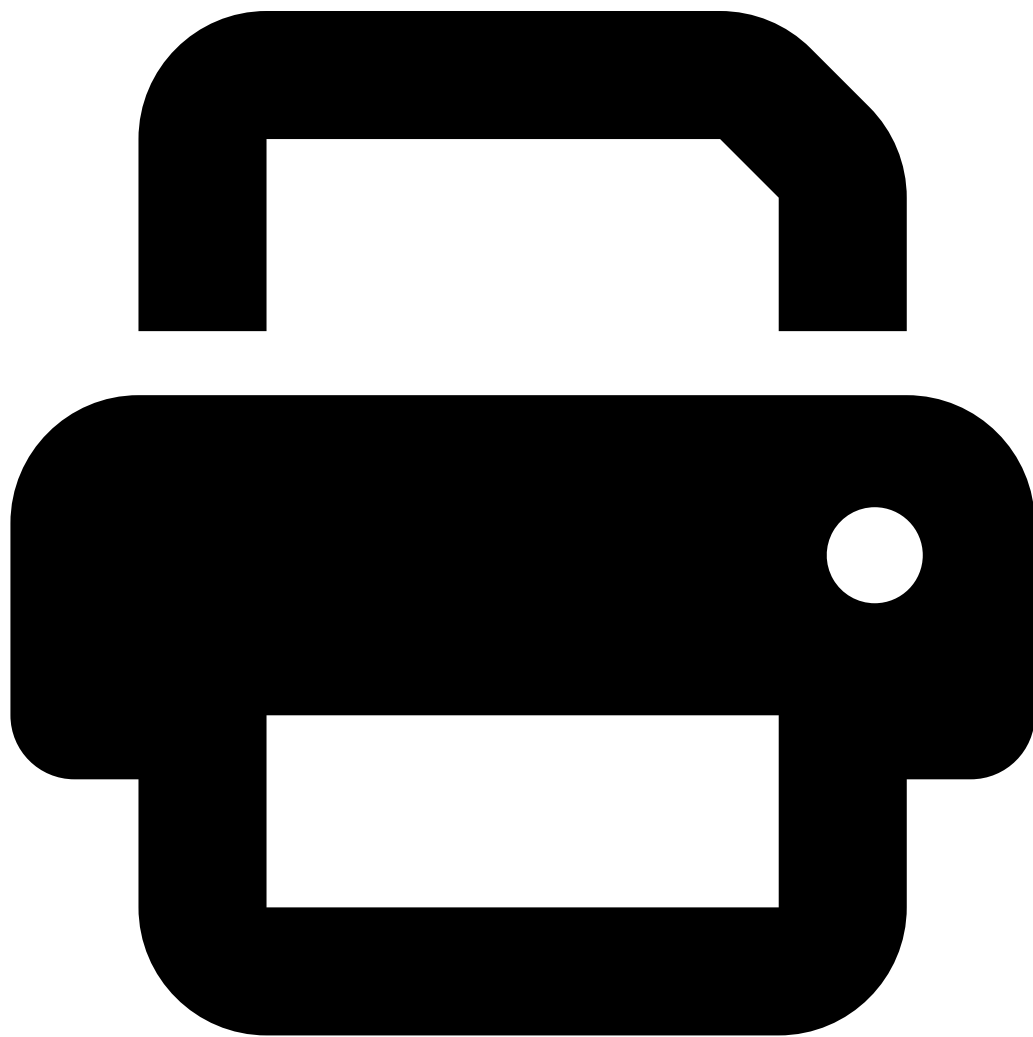
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When it comes to comfort food, a rich and savory mushroom gravy is a game -changer. Perfectly versatile and bursting with earthy flavors. this easy recipe will elevate your holiday table or any meal that calls for a warm hearty sauce. Whether you're spooning it over mashed potatoes, drizzle it on roasted meats, or pairing it with a classic stuffing, this mushroom gravy is a must-have. This easy savory mushroom gravy is the perfect finishing touch to elevate any dish from holiday feasts to weeknight dinners.

Why I love this easy savory mushroom gravy recipe

This easy savory mushroom gravy recipe is a perfect blend of simplicity and rich flavor, making it a stand out addition to any meal. Here's why I love this recipe:

1. Minimal ingredients : It uses just a handful of pantry

ingredients and fresh mushrooms, making it accessible and budget friendly.

2: Quick prep time: Ready in under 30 minutes, it's perfect for busy weeknights or last minute addition to holiday meals.

3: Versatile: It's earthy packed flavor complements mashed potatoes, turkey, stuffing and even roasted vegetables.

4: Customizable: you can use any combination of mushrooms that fits your lifestyle . You can also add a splash of red wine or a touch of cream for a different taste.

What's not to love about a recipe that's as comforting as it is easy and delicious. Rich, flavorful and easy to make, it's a versatile addition to your recipe cards that will impress family and friends. Give it a try and enjoy!!!!

Easy Savory Mushroom Gravy



- 4 oz. cremini mushrooms sliced
- 4 oz white button mushrooms sliced
- 2 Tbsp. butter
- 2 Tbsp. of flour
- 4 cups chicken stock
- 1 few sprigs of thyme

1. Start by wiping your mushrooms clean with a paper towel then slice

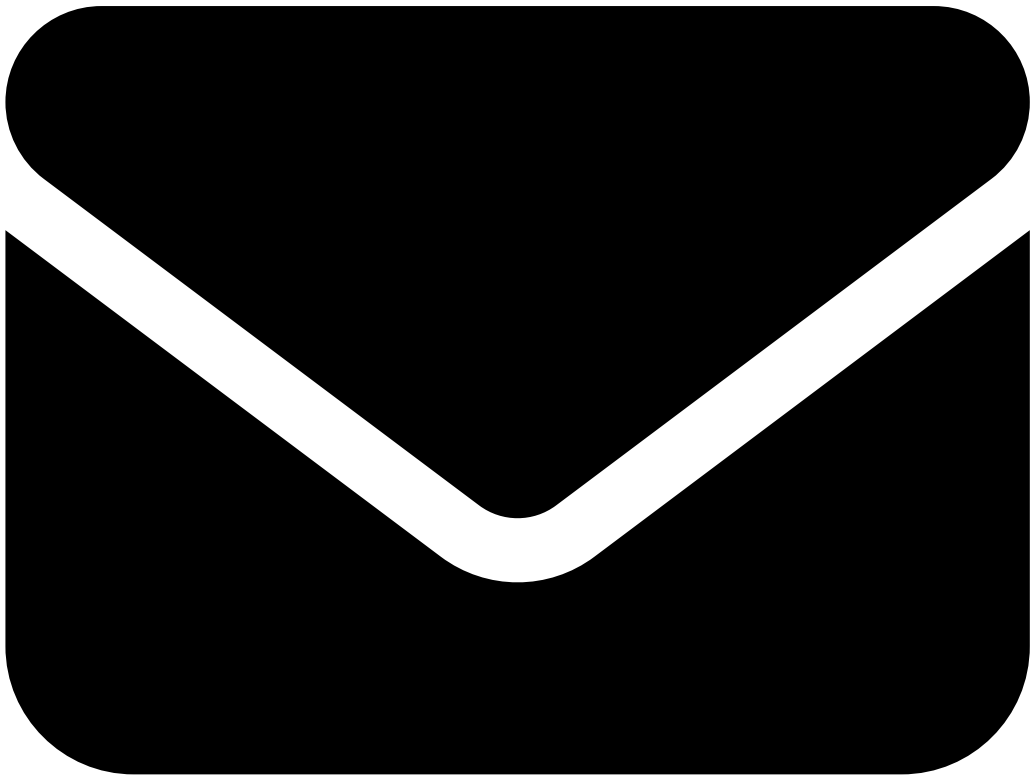
2. Add the mushrooms to a dry saute pan over medium high heat and cook until the mushrooms are a golden brown.
 3. Remove the mushrooms from the pan. Then in the same pan add the butter and the garlic and cook until the garlic is soft and translucent
 4. add the flour and cook for a few minutes, stirring continuously. Then while still stirring slowly add in the chicken stock. Add in the thyme sprigs and simmer for 10 minutes or until sauce thickens.
 5. Return the mushrooms back to the pan just to heat through.
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Savory sausage mushroom stuffing

Savory Sausage Mushroom Stuffing

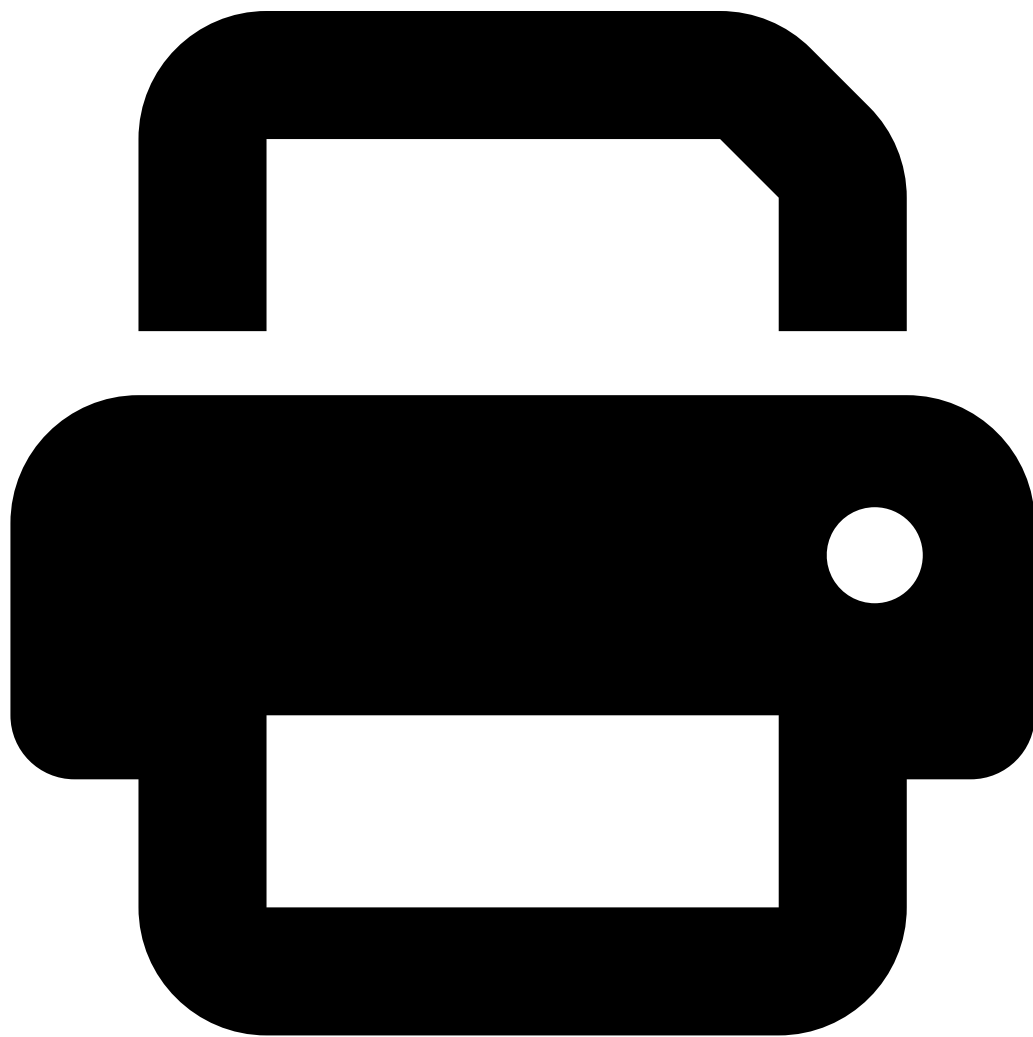
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This holiday season make my savory sausage, mushroom sage stuffing. Full of seasonal herbs, hearty and full of classic Italian flavors it's the ultimate Thanksgiving side dish. Whether you're hosting or bringing a dish to the table, this savory stuffing is a guaranteed crowd-pleaser. Pair it with roasted turkey or enjoy it as a meal on it's own.

Why you're going to love this savory sausage mushroom stuffing recipe

This savory sausage and mushroom stuffing is a game- changer for your holiday table. With it's perfect balance of earthy flavors and delicious texture, it's everything you want in a classic side dish – and more. The combination of crumbled sausage and sauteed mushrooms infuses every bite with comfort. Add to that the golden , crisp edges of the corn bread cubes ,

and you have a dish that's irresistible.

What truly sets this stuffing apart is the depth of flavor and versatility of this recipe. You can customize it with your favorite additions, like toasted nuts, dried cranberries, or even add in a splash of white wine to elevate the side dish even further. Plus , it's easy to make ahead, so you can focus on entertaining and enjoying the day. From the first bite ,this savory sausage mushroom stuffing will have everyone at the table asking for more- and the recipe!!!

Savory Sausage Mushroom Stuffing



- 2 Tbsp. olive oil
- 2 links Italian sausage casing removed
- 1 cup chopped onion
- 2 cups chopped celery
- 3 cups sliced cremini sliced mushrooms
- 4 cups corn bread for stuffing
- 1/2 cup chopped sage
- 2 cups chicken stock
- salt and pepper to taste

1. Start by adding the chicken stock to the corn bread.
2. Then remove the casings from the sausage, in the 2 Tbsp. of olive oil saute the sausage until just beginning to brown breaking it up as you go.
3. Add the onions and celery and cook until soft and

translucent. Then add in the sliced mushrooms cook until they are golden. then add in the chopped sage. Salt and pepper to taste.

4. Add the sausage mixture to the cornbread.

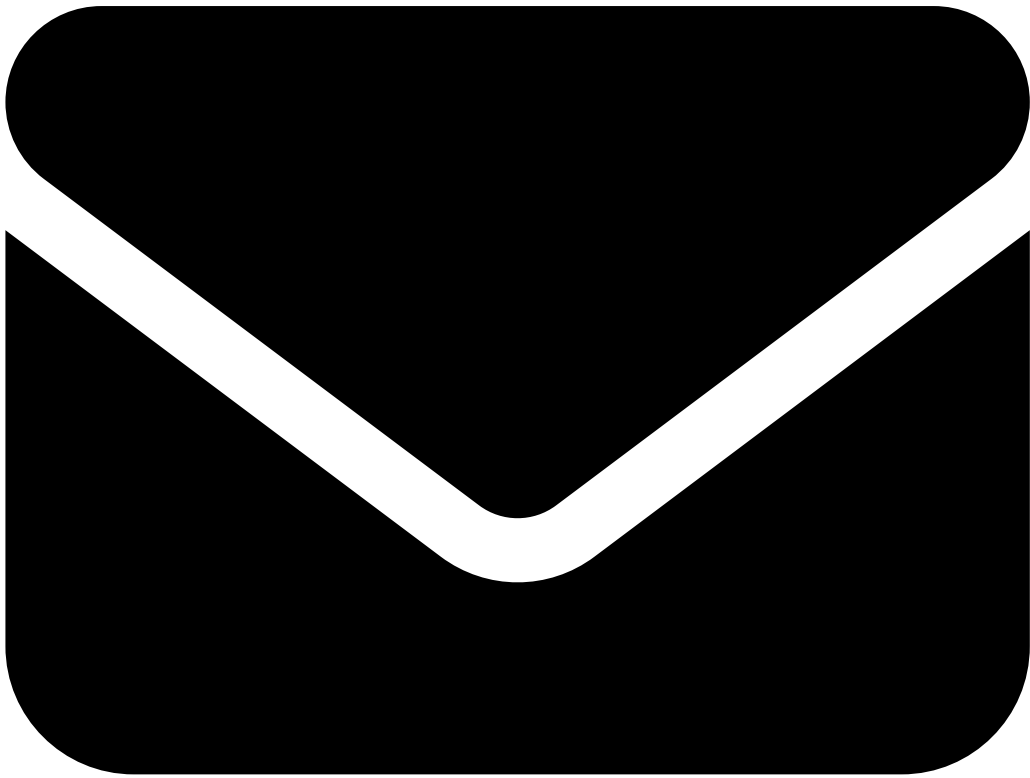
5. Bake in a preheated 375-oven for 30 -40 minutes.

Parmesan scallop mashed potatoes

Parmesan Scallop Mashed Potatoes

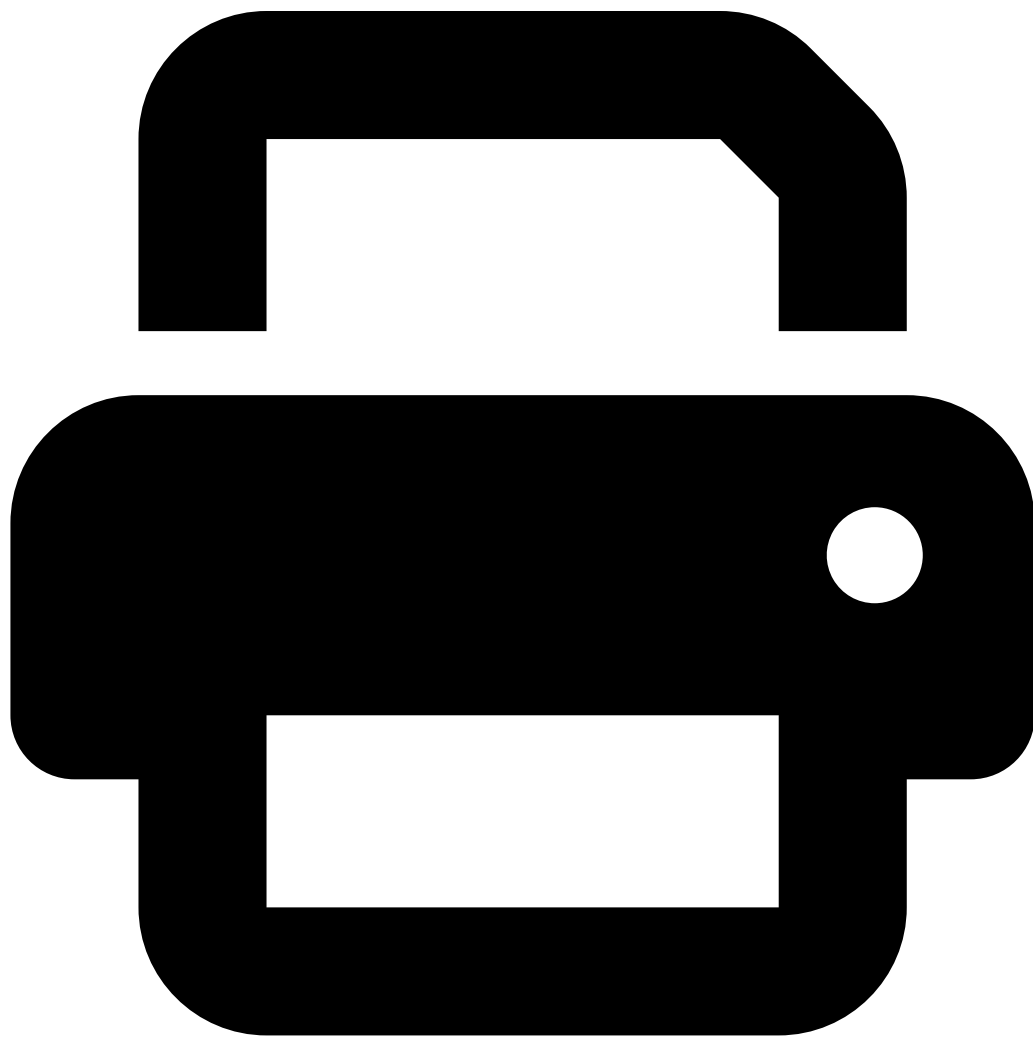
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There is something about mashed potatoes that just says Thanksgiving. And when you take that classic and add parmesan cheese and dress it up with scallop sliced potatoes, and broil them it becomes magic. These parmesan scallop mashed potatoes are creamy, rich, and buttery- prefect for pairing with just about any main dish any time of the year. If you have never done mashed potatoes like this or added parmesan to your potatoes, this recipe will become a game changer in the field of mashed potatoes.

Here are some tips for making parmesan scallop mashed potatoes

1. Choose the right potatoes: Use starchy potatoes like russets or Yukon gold for creaminess and fluffiness. Yukon gold potatoes add a buttery flavor that pairs well with parmesan.
2. For the topping of scalloped potatoes: let the removed

potatoes cool then slice the potatoes thin.

3. For the pretty scallop potato topping: Layer the potatoes in an overlapping pattern for a visually appealing and evenly cooked dish. Top with additional parmesan and fresh parsley for a burst of flavor and color.
4. Allow the dish to rest for 5-10 minutes after baking for easier slicing. Parmesan scalloped mashed potatoes are the perfect combination of creamy, cheesy and comforting. By using quality ingredients and broiling to golden perfection you can create a side dish that's as pretty as it is satisfying. Whether served as a holiday side or weeknight treat, this recipe is sure to become a family favorite.

Parmesan Scallop Mashed Potatoes



- 3 lb. Yukon gold or russet potatoes
- 1/2 stick of butter
- 1 cup grated parmesan cheese
- 1 cup whole milk
- 1 Tbsp. chopped Italian parsley
- Salt and pepper to taste

1. Start by scrubbing the potatoes clean. Then peel the potatoes and cut in half
2. Place the potatoes in a pot of cold water add 1 tsp. of

salt.

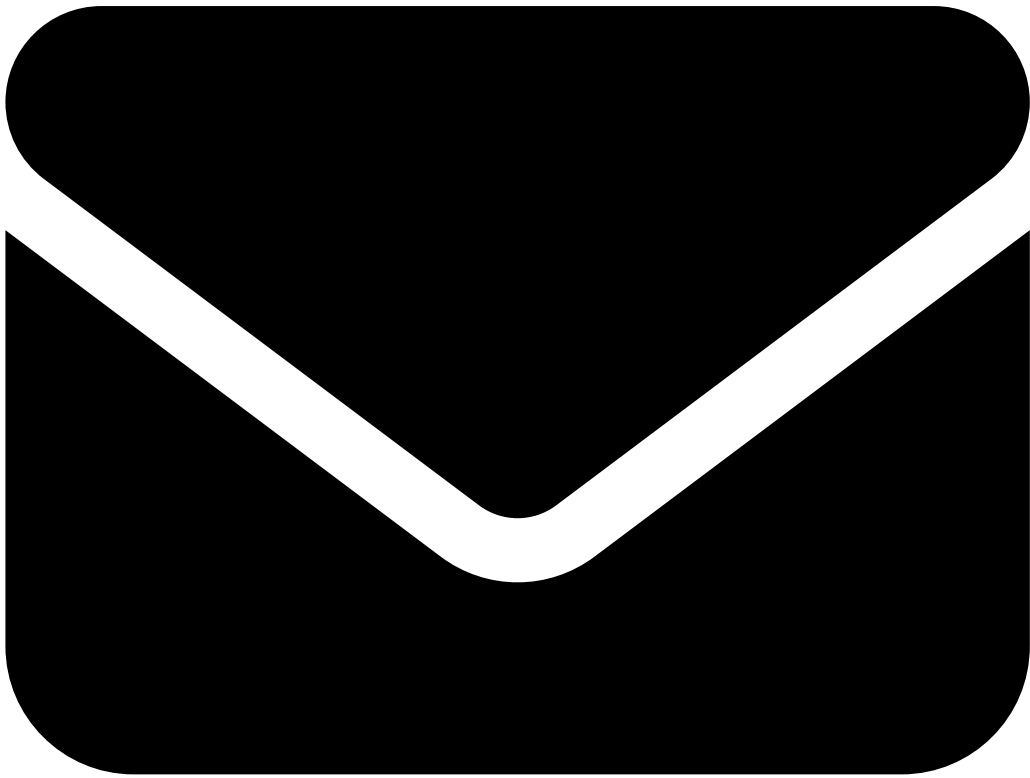
3. Place the pot over medium high heat and bring to a boil. Boil the potatoes for 7-10 minutes. Then remove 3 of the potato half's and set aside. Continue boiling the remaining potatoes for an additional 7-10 minutes or until the potatoes are fork tender. Transfer to a colander and drain well.
 4. Place the pot back over medium heat add the butter and the milk bring to low simmer . add the potatoes, parmesan cheese, parsley salt and pepper to taste.
 5. Use a potato masher to mash the potatoes. Then place the mashed potatoes in a lightly buttered pie pan.
 6. Cut the reserved potatoes into thin slices. Place then on the mashed potatoes in a pretty pattern. Sprinkle with more grated parmesan cheese and broil until just beginning to brown about 7-10 minutes. Sprinkle with Italian parsley.
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Vegetarian Mushroom Bolognese Bucatini

Vegetarian Mushroom Bolognese Bucatini

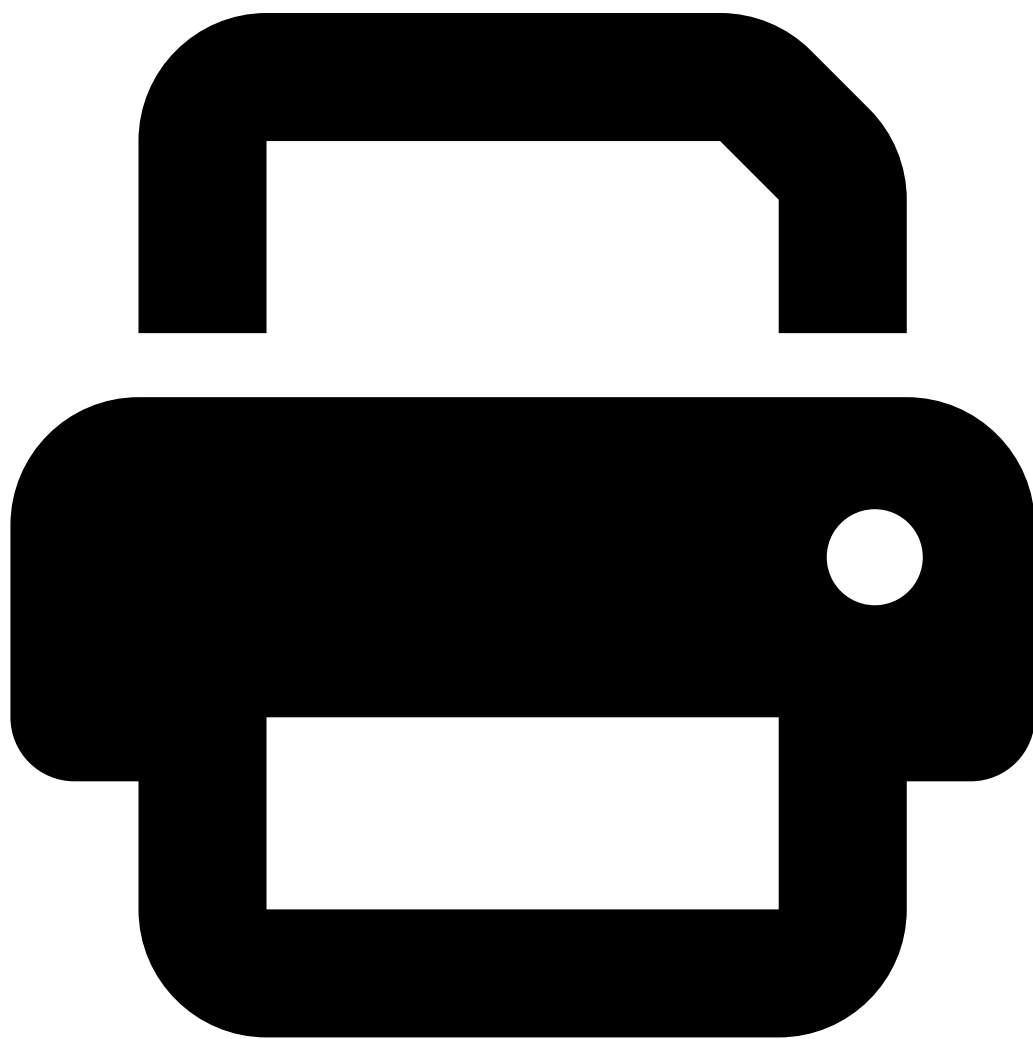
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If your craving Italian and want vegetarian too make this delicious vegetarian mushroom Bolognese bucatini. When your in the mood for the comforting richness of Italian food but want to keep it vegetarian, this mushroom Bolognese bucatini is the perfect answer. It's hearty, satisfying and packed with bold meaty flavors without the meat!!!

What to know about this vegetarian mushroom Bolognese bucatini recipe

Mushrooms are the star of this vegetarian recipe. Their meaty texture and hearty flavor make them an ideal substitute for ground beef. In this recipe I used a mix of cremini and baby portabella mushrooms to create a robust and savory pasta sauce. The addition of the vegetable soffrito, red wine and good quality tomatoes add depth of flavor. of course you can use any blend of mushrooms that fit your taste. Although I

used bucatini, I love it's hollow center, if you don't have bucatini spaghetti or fettuccine works in this vegetarian recipe too. This vegetarian mushroom Bolognese bucatini is proof that comfort food doesn't have to rely on meat to be rich, satisfying and delicious.

- Whether you're a lifelong vegetarian, experimenting with vegetarian meals, or simply craving a rich , satisfying pasta dish this recipe delivers all the comforting taste of a classic Bolognese with a fresh meatless twist.

Vegetarian Mushroom Bolognese Bucatini



- 1/2 Lb. Bucatini pasta
- 2 Tbsp. olive oil
- 1 cup each chopped onion+ celery+ carrots
- 2 Tbsp. minced garlic
- 4 cups sliced mushrooms
- 1 cup red wine
- 2 cups tomato sauce
- 2 cups crushed tomatoes
- 2 Tbsp. fresh chopped Italian parsley
- Grated pecorino Romano

1. Start by saluting the onion, carrots, celery and garlic until soft and fragrant. Then add the mushrooms and cook

until beginning to brown.

2. Deglaze the pan with the red wine waiting until it evaporates, before adding the tomatoes. Cover and simmer for 1 hour. In the meantime cook your pasta *el dente*. Add a cup of pasta water to the sauce if too thick. Toss the pasta in this vegetarian Bolognese sauce add in the Italian parsley. Plate top with the grated pecorino Romano.