



"cotecchino" with lentils

serves 6

Like southerners eat black eyed peas on new year's day for good luck, Northern Italians eat lentils and sausage on new year's eve for prosperity. The lentils and sausage, round in the shape of coins, guarantee a year of riches and good fortune.

1/4 cup olive oil
1 onion, diced small
1 rib celery, diced small
1 carrot, peeled and diced small
2 cloves garlic, minced
1 teaspoon chili flakes
1 pound BLACK PIG sausages
1 pound lentils
1 head green cabbage, wide chiffonade
8 cups chicken stock
4 fresh bay leaves
kosher salt and freshly ground black pepper

In a large pot on medium-high heat, sauté the onion, carrots, and celery in the olive oil, until fragrant and beginning to brown about 5 minutes. Add the garlic and chili flakes and sauté another minute. Prick the sausages with a fork. Add the sausages, lentils, cabbage, stock, and bay and bring to a boil. Reduce the heat to a low simmer. Cook until lentils and sausage are done, about 30 minutes (if you have the real cotecchino, you will have to cook the lentils and sausage separately as the cotecchino may take 1 1/2 – 2 hours to cook - it is large! and it is traditionally poached in prosecco). Finish by adjusting the seasoning with salt and pepper. Ladle into shallow bowls. (You can leave the sausages whole or pull them out, slice them into rounds, and stir them back in.)