



PRINCI SMALLGOODS

Purely Australian, naturally Italian

~CACCIATORE SAUSAGE~



The origins of cacciatore sausage date back to the period of the Greek colonies. For many years after, the region remained isolated and it's cooking took on the simplicity of its rustic surroundings.

Cacciatore is a small-sized salami made with 100% pork, seasoned with spices, pepper, garlic and on occasion fennel. It is a cured sausage, which is generally left for about a month to ferment and dry, and then is most often eaten raw.

These miniature salami are an interesting addition to any table and can be used for cold platters, pizza toppings, hot rolls, and savoury biscuit toppings or added to spaghetti sauces or rice dishes for a truly authentic touch.

Serving Suggestion:

HUNTER'S SALAD (Insalata Cacciatora)

*5 cacciatore sausages, sliced
2 cups canned kidney beans
1/4 cup chilli sauce
2 hard boiled eggs, sliced
2 medium tomatoes, cut into wedges
2 cooked potatoes, diced
2 tablespoons chopped green capsicum
1/2 cup diced cucumbers
3 radishes, diced
1/2 cup wine vinegar*

*1/4 cup olive oil
salt and pepper*

*Combine all ingredients, mixing well.
Serve as a main dish with crusty Italian bread.*

Serves 6

BUON APPETITO!