

## **Hill Meat Kielbasa in Polish Sauce**

### **Meat Recipe Suggestion**

**Serves: 6**

#### Ingredients

12 ounces of your favorite beer  
1 1/2 cups water  
2 cups chopped yellow onions  
2 pounds Hill Meat Kielbasa sausage, links  
Salt  
Freshly ground black pepper  
2 tablespoons butter  
2 tablespoons flour  
2 tablespoons white vinegar  
1 tablespoon sugar  
2 tablespoons finely chopped parsley

#### Directions:

In a saucepan, over medium heat, combine the beer, water, onions and sausage. Season with salt and pepper. Bring to a boil, reduce to a simmer and cook, covered, for 25 minutes. Remove the sausage from the pan and cool. Slice the sausage into 1 -inch pieces. In a large sauté pan, over medium heat, melt the butter. Stir in the flour and cook for 4 to 6 minutes for a light brown roux. Stir in the vinegar, sugar and the reserved beer and onion mixture. Season with salt and pepper. Bring the mixture to a boil, reduce to a simmer and continue to cook until the sauce coats the back of a spoon, about 15 minutes. Add the sliced sausage and continue to cook for 5 minutes. Garnish with parsley.



# Chef's Recipe of the Week

Sysco San Francisco Inc

## Hill Meat Kielbasa with Polish Sauce

Serves - 6 for \$39.00

	Plate/Serving	Total	%
Price:	\$6.50	\$39.00	
Cost:	\$1.27	\$7.63	19.55
Profit:	\$5.23	\$31.37	80.45

SUPC	S	Description	Brand	Seq	Qty	Type	Unit Cost
7342912		SAUSAGE KIELBASA ROPE	HILL MT	1	2.00	LB	\$3.02
6831515		PARSLEY ITALIAN FRSH	SYS IMP	2	1.00	GM	\$0.07
7475999		BUTTER SOLID USDA AA SLTD	WHLFARM	3	2.00	TB	\$0.01
4113072	S	VINEGAR WHITE WINE 50 GRAIN	SYS CLS	4	2.00	TB	\$0.00
4782694		*SUGAR GRANULATED EXTRA FINE	SYS CLS	5	1.00	TB	\$0.00
4702494		FLOUR H&R	SYS CLS	6	2.00	TB	\$0.00
		Beer		7	1.00	EA	\$1.50