

# Gaylord Texan's chef makes Italian Sausage with Lemon-Thyme New Potatoes

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Joanne Bondy's maternal grandparents, who lived in Bradenton, Fla., ran an independent grocery store and always cooked family meals with fresh ingredients. So it's no wonder that when their granddaughter grew up and became a chef, she retained a fondness for shopping at small specialty grocers.

"I love those independent grocery guys," she says, citing Jimmy's Food Store as her favorite place to buy the Italian sausage used in this recipe.

Ms. Bondy, who lives in East Dallas, has been executive chef at the Gaylord Texan's Old Hickory Steakhouse in Grapevine for two years. For seven years before that, she was founding chef at Ciudad.

Her extended family lives out of state. So, at home, her occasional dinner guests usually are friends "who, fortunately, will eat almost anything."

This dish "is one my mom used to make when I was a kid," says Ms. Bondy, 47. "She was very particular about the sausage she bought, and I can remember going with her to get sausage at a special store in Ybor City," the historic Latin quarter of Tampa.

Besides being sure to put great Italian sausage in it, there's one other key to making this dish perfect, the chef says: "Using really fresh lemon juice."

## ITALIAN SAUSAGE WITH LEMON-THYME NEW POTATOES

Olive oil

- 1 pound new potatoes, in ¼ -inch slices
- 2 teaspoons kosher salt
- 2 tablespoons fresh chopped thyme
- 1 small white onion, sliced
- 1 fresh lemon, halved for squeezing (divided use)
- 1 cup chicken broth

Freshly ground black pepper

- 3 pounds fresh Italian sausage

Preheat oven to 350 F. Rub a large casserole dish with olive oil. Toss sliced new potatoes with kosher salt, fresh



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Joanne Bondy, the Gaylord Texan's Old Hickory Steakhouse chef, adds a key ingredient to her Italian sausage casserole: freshly squeezed lemon juice.

chopped thyme, sliced onion, the juice of half a fresh lemon, chicken broth and pepper to taste. Place mixture in prepared dish.

Place Italian sausage, curled tightly, on top of mixture. Bake about 45 minutes, or until sausage has browned and the potatoes are tender. Sausage can be basted with liquid about halfway through cooking, if desired.

When casserole is done, squeeze juice from remaining lemon half over the potatoes and sausage. Serve hot. Makes 6 servings.

PER SERVING: Calories 861 (78% fat) Fat 73 g (26 g sat) Cholesterol 173 mg Sodium 2,464 mg Fiber 2 g Carbohydrates 13 g Protein 34 g