

# Delloy Pasta

Home-Style Pasta at its Best

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## The *Art* of Eating Well

### KIELKE WITH FARMER'S SAUSAGE AND CREAM GRAVY

Delloy Pasta Kielke  
Mennonite Farmer's Sausage  
Cream  
Onion  
Flour  
Salt and Pepper

Fry Mennonite Farmer's sausage. Save drippings.  
Begin to cook Kielke according to package instructions.

As this boils, make the sauce as follows:  
Fry one medium onion in the sausage drippings.  
Measure one cup cream, and add small amount of flour to thicken.  
Shake this in a container to remove lumps.  
Add to onion mixture, stir constantly until proper consistency of gravy.  
Season with salt and pepper.  
If too thick, add more cream, if too thin add more flour shaken with cream.

Serve the sauce over the cooked kielke.