

Sausage and Peppers

Le ricette di cucina di Debbie Watts



This recipe has been in my family for three generations. My grandparents are from Sicily and this is very typical way of preparing their beloved sausage.

Makes great sandwiches or as a meal with an Italian salad.

Ingredienti

- 4 hot Italian sausages
- 4 sweet Italian sausages
- 2 tablespoons olive oil
- 1 medium onion sliced
- 1 green pepper, washed, cleaned and cut into strips
- 1 red pepper, washed, cleaned and cut into strips
- 1 teaspoon of oregano
- 1 teaspoon of basil
- 1 clove garlic, mashed
- 2 8oz. cans tomatoes sauce

Come Fare

Put 8 sausages in saucepan, cover with water and bring to a boil.

Simmer for 5 minutes.

Drain off water and dry sausage.

Heat oil in heavy frying pan; add sausage and brown well on all sides.

Remove sausages from pan, set aside.

Add onions and peppers to pan and sauté until lightly browned. Then add oregano, garlic, tomato sauce, salt and pepper.

Bring to a boil, and then return sausages to pan and simmer all for 25 minutes.

Serve with Italian bread and cheese.

Buon Appetito!

Please send recipes, comments and suggestions to

recipes@lasocietaitaliana.org

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