



Weekly Feature: Italian Sausage (Buon Apetito!)

Italian Sausage Sandwiches

1 lb Pork & Greens ground Italian Sausage

1 med. size onion

1 med. size green pepper

Clear vegetable oil


Dice one medium size onion and one medium size green pepper. Cover the bottom of a medium size frying pan with any clear vegetable oil. Over medium-high heat, saute the diced onion and green pepper in the frying pan. Remove when done. Leave remainder of oil in the frying pan.

Place one package Pork & Greens Italian Sausage in the frying pan. Over medium heat, brown sausage, turning frequently. After about 10 minutes, drain excess oil and grease from the pan. Leave browned sausage in the frying pan. Add back the cooked onions and green peppers. Add 16 ounces of your favorite Italian sauce. Stir.

Cover frying pan and simmer over low-medium heat for 30 minutes. Stir sauce and mix frequently. When sausage is no longer pink, sausage is done.

To serve: Place sausage mixture on warm French bread or Italian bread roll. Ladle in several ounces of sauce and diced vegetable mixture. Serves 4.



Serve with your favorite  **Italian wine, hot stuff (tomatoes, onions, olive oil, balsamic vinegar, salt, and pepper), and Asiago cheese wedges!**

Stephen and Tina Green 918-519-4840

