



Italian Sausages with Provolone and Cherry Pepper Relish

COOK TIME: 20 minutes

PREP TIME: 15 minutes

SERVINGS: 6

This recipe reminds me of my childhood home in Utica, New York. When I was growing up, sausage and peppers was one of my favorite meals.

Technique tip: Add the cherry peppers at the end to make the relish less spicy.

Swap option: You can use any color bell peppers or any spicy pickled pepper in this recipe.

INGREDIENTS

Cherry pepper relish (makes 2 cups)

- 1 tablespoon olive oil
- 1 cup diced red onion
- 3 cups diced red bell peppers
- 1/4 cup sugar
- 1/2 cup red wine vinegar
- 2 tablespoons whole grain mustard
- 1/3 cup chopped cherry peppers
- 1/2 teaspoon salt

Sausage sandwiches

- 6 sweet Italian sausages
- 6 slices provolone cheese
- 6 potato hot dog buns
- 1 cup cherry pepper relish (recipe above)

PREPARATION

For the cherry pepper relish:

In a 2-quart sauce pot, warm the olive oil over medium heat. Once it just begins to smoke, add red onion and cook until softened. Add red bell peppers and cook until they are tender but still have a bit of a crunch. Add the sugar and red wine vinegar and bring the mixture to a boil. Continue to boil for 5 minutes, then remove the pot from the heat and add the whole grain mustard and chopped pickled cherry peppers. Season with salt and cool in the refrigerator overnight before serving.

For the sausage sandwiches:

Preheat grill to medium-high heat.

Grill the sausages until cooked through (until the internal temperature reaches 165°F). Place one slice of provolone on top of each sausage and close the grill top for 1 minute or until cheese is melted.

3. Place the sausages into the potato rolls, top with cherry pepper relish and serve.