

Sausage and Peppers Philly Style

[makes 4-6 servings]

Ingredients

- 2lbs of Italian Sausage links (mild or hot)
- 6 bell peppers
- 1 large onion
- 12 cloves of garlic
- ¼ cup of sugar
- ½ cup of olive oil
- 1lb Rappini (bitter broccoli)
- 1 ½ cups white wine
- ½ cup fresh parsley
- 1lb Sharp provolone

Salt, pepper and crushed red pepper

Directions

1. In a skillet place sausage links and cover with 1 ½ cups of water and cook on medium heat covered until water evaporates turning sausage as it cooks. When water is evaporated turn links until browned. When sausage is cooked remove and deglaze pan with wine to make juice, season to taste.
2. In another skillet heat half the olive oil and begin to cook the garlic. Add peppers and onions and cook until tender, season with salt, pepper & sugar.
3. In a skillet heat olive oil and brown garlic adding rappini and ½ cup of water and remainder of wine.
4. Cook covered until desired tenderness is achieved, season with salt, pepper and red seed pepper.
5. Using your favorite Italian rolls, prepare your sandwich; Traditional (peppers & onions), or Italian style (bitter broccoli & sharp provolone).

Recipe by Angelo Lutz

As seen on, Cooking with The Kitchen Consigliere
www.KitchenConsigliere.com