

“Almost Down the Shore”

Sausage, Peppers, & Onions with Laurentide Emergence White



Ingredients

- ~8 Sweet Red & Green Peppers sliced
- ~4 Sweet Onions sliced
- 4 T Butter
- 4 T Extra virgin olive oil
- 2-3T Italian seasoning blend
- 2 T Garlic chopped
- ~1 T Sea Salt cracked
- ½ T 6 Pepper blend cracked
- ~3 lbs mix Hot, Sweet, & Mild Italian Pork Sausages- links or coil from butcher please
- 2 c Laurentide Emergence White
- Fresh Basil, Oregano and Parsley- handful total, chopped
- ~8 oz Mozzarella shredded
- Italian Bread or Rolls

Preparation Instructions

This recipe is ALL about flexibility. Your choice of sausage heat, your choice of sweet pepper mix and onion ratio etc. Quality here NOT quantity makes the difference. Please use the most authentic Italian sausages you can procure- not brats! Overnight marination also makes a world of difference but if you must eat, eat!

1. Place sausages on roasting pan covered with parchment paper.
2. Bake in 350 oven 60 minutes, turning after 30 to evenly brown.
3. Melt butter with oil in large sauté pan.
4. Sauté veggies with salt, pepper, and Italian seasonings until soft.
5. Add Emergence wine, simmer and reduce.
6. IF desired, chop up cooked sausages into bite size chunks or leave as links.
7. Add cooked sausages to pan and stir gently and heat through.
8. Remove from heat, add chopped fresh herbs.
9. Store covered & refrigerated overnight.
10. Reheat gently covered on stove top or in oven.
11. Serve over bread. Sprinkle mozzarella and enjoy with **Laurentide Emergence White!**

Serves 4-8, you know your crowd...
Recipe: Laurentide Winery
S Braymer