

## **Sausage, Peppers and Onions**

2 lbs of Graham Cattle Sausage (Longanisa or Mild)  
2 red bell peppers  
2 green bell peppers  
4 yellow onions  
2 tsp course salt  
2 tsp black pepper  
1 tsp dried oregano  
 $\frac{3}{4}$  cup chopped fresh basil  
8 garlic cloves, chopped small  
4 Tbs tomato paste  
2 cups Marsala wine  
2 -15 oz cans diced tomatoes  
 $\frac{1}{2}$  tsp red pepper flakes (optional)  
Fresh Italian sandwich rolls (optional)

Saute sausages in large pot or dutch oven, brown on all sides. Remove from pot and set aside. Drain all but 1 Tbs of drippings from pan.

Cook peppers, onions, salt and pepper in pot with 1 Tbs drippings until just beginning to soften. Add oregano, basil and garlic cook 5 more mins.

Add tomato paste, stir. Add Marsala, tomatoes and chili flakes. Bring to simmer.

Cut sausages into 4-6 pieces each, add to pan, stir. Cook until sauce has thickened, approx. 20 mins

Serve on rolls or in bowls.