



GRILLED SAUSAGE HOAGIES WITH ONION RELISH

Prep Cook Time: 30 minutes

SERVES 4

Ingredients:

1 small onion, diced
¼ cup balsamic vinegar
¼ cup water
2 tablespoons brown sugar
½ teaspoon sage
1 tablespoon Sour Cream
1 package bratwurst sausage
1 package hot dog buns
mustard

Steps

1. Combine onion, balsamic vinegar, water, brown sugar and sage in a saucepan; bring to a boil. Cook 15 minutes on medium until liquid evaporates; add Sour Cream. Cover.
2. Meanwhile, brown sausage in skillet or on grill Garnish each hoagie with hot relish and mustard.