



Italian Sausage and Pepper Heroes

Ingredients:

- 4 pounds sweet or hot Italian sausage links, 16 pieces
- 4 red bell peppers, stemmed, seeded and sliced into 1/4-inch strips
- 4 green bell peppers, stemmed, seeded and sliced into 1/4-inch strips
- 2 tablespoon olive oil
- 6 large sweet onions, peeled and thinly sliced
- 6 cloves garlic, crushed
- Salt to taste
- Ground black pepper, to taste
- 16 long sandwich rolls, sliced lengthwise and toasted

Makes: 16 servings.

Prep Time: 20 minutes

Cook Time: 15 minutes



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Directions:

1. In large skillet sauté peppers in oil until soft, about 5 minutes.
2. Add onions and garlic, season with salt and pepper and continue cooking, stirring frequently, until vegetables are lightly browned, 10-15 minutes.
3. Pepper mixture can be made ahead; reheat at serving time or serve at room temperature.
4. Preheat grill to high.
5. Grill sausage directly over hot fire, turning occasionally, until done, about 10 minutes total.
6. Place sausage links in rolls, add generous helping of sautéed peppers and onions.
7. Serve.

Makes: 16 servings.

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Cook Time: 15 minutes



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Recipe courtesy of the National Pork Board.