

# Sweet Pepper and Sausage Panini

Bell peppers are now in season, so this is a perfect dish if you want a full meal. Peppers are easy to come by all year round, though, so save this one for the winter if it's too heavy for summer.

## Ingredients:

3 ½ tablespoons olive oil

1 pound of sausage (any type should work, just pick the taste that you want)

3 cloves of garlic, thinly sliced

¼ teaspoon of pepper flakes

3 bell peppers, Red, Yellow, Green, or Orange. Any work.

½ teaspoon of salt

1 small onion (I prefer sweet yellow)

½ cup white wine (don't use cooking wine, it's nasty!)

¾ cup of chicken stock (Using your own is best, however, if you want to use store stock, throw some herbs de provance in, and use a 2:1:1 ratio of chicken, beef, and vegetable stock. You can also combine store chicken stock with a light stock of your own. Simmering any chicken or turkey parts that you have (leftovers, gizzards, necks etc) until reduced by half, then add the same amount of store stock)

4 cibatta, panini, or Kaiser rolls

Garlic butter (1/2 clove of garlic, crushed in a press, and 2 tablespoons of butter) to taste.

## Directions:

Heat 2 tbs of olive oil in deep skillet. Add sausage and sautee until pink in center (5 min) remove sausage, and, when cool, cut into ½ inch thick medallions. Leave juices in pan.

Add the rest of the oil to the pan, add garlic, pepper flakes, onion, bell peppers, and salt. Sautee over medium heat until vegetables are soft. Return sausage to pan.

Add wine and stock. Bring liquid to a boil, lower heat, and simmer. Stirring occasionally, until sauce becomes a thick glaze that coats sausage. About 8 min.

Slice open rolls, rub with garlic butter. Assemble sausage-sauce mixture on rolls, and

place in panini press until rolls are toasted.

Eat, enjoy.