

SPAGHETTI WITH SAUSAGE AND PEPPERS

2 HOT ITALIAN SAUSAGES
2 SWEET ITALIAN SAUSAGES
OLIVE OIL
3 LARGE RED BELL PEPPERS
2 LARGE ONIONS
4 CLOVES OF GARLIC
1 CUP OF WHOLE CANNED TOMATOES
1 LB OF SPAGHETTI OR BUCATINI
FRESH ITALIAN PARSLEY
FRESHLY GRATED PARMESAN CHEESE

HEAT 2 TBSPS OF OLIVE OIL IN A LARGE FRYING PAN

CUT SAUSAGES INTO 1-INCH PIECES. BROWN ON ALL SIDES IN OLIVE OIL OVER MEDIUM HEAT.

MEANWHILE, CUT OUT THE STEMS FROM THE PEPPERS. SLICE LENGTHWISE AND TRIM AWAY WHITE FLESH AND REMOVE SEEDS. CUT INTO 1/2 -INCH STRIPS.

TRIM ONIONS, PEEL AND SLICE LENGTHWISE INTO EIGHTHS.

TRIM, PEEL AND SLICE GARLIC INTO THIN SLIVERS.

WHEN THE SAUSAGE IS BROWNEED, REMOVE WITH A SLOTTED SPOON.

ADD THE PEPPERS AND ONIONS TO THE PAN. SALT AND PEPPER. COOK FOR ABOUT 15 MINUTES, TURNING THE PIECES UNTIL THEY ARE SOFT. STIR IN THE GARLIC.

CRUSH THE TOMATOES IN A BOWL WITH YOUR HANDS.

RETURN THE SAUSAGE TO THE PAN. RAISE THE HEAT AND ADD THE TOMATOES. STIR WITH A WOODEN SPOON, SCRAPING UP THE DRIPPINGS. YOUR SAUCE IS DONE.

BRING A LARGE POT OF WATER TO A BOIL. SALT GENEROUSLY. ADD THE PASTA AND COOK TILL IT IS ALMOST DONE. SCOOP OUT ½ CUP OF PASTA WATER.

GRATE 2 CUPS OF PARMESAN CHEESE.

DRAIN THE PASTA AND ADD TO THE PAN WITH THE SAUCE. TOSS TOGETHER, ADDING A BIT OF THE PASTA WATER IF THE SAUCE IS TOO THICK.

EMPTY PASTA INTO A WARM PASTA BOWL. SCATTER WITH CHOPPED PARSLEY AND SERVE WITH PARMESAN ON THE SIDE.

SERVES 6