

## SAUSAGES WITH PEPPERS AND ONIONS

16 SMALL FINGERLING POTATOES  
6 CLOVES OF GARLIC  
2 HOT ITALIAN SAUSAGES  
2 SWEET ITALIAN SAUSAGES  
2 RED BELL PEPPERS  
2 LARGE RED ONIONS  
RED CHILI FLAKES  
BANYULS VINEGAR OR GOOD RED WINE VINEGAR  
1 LARGE HEAD OF FRISEE LETTUCE

PRE-HEAT OVEN TO 400°

TRIM, LIGHTLY CRUSH GARLIC AND REMOVE PEEL.  
SLICE POTATOES LENGTHWISE IN HALF.

TOSS POTATOES AND GARLIC IN AN AU GRATIN DISH OR CAST IRON SKILLET WITH 3 TBSPS OF OLIVE OIL. PLACE IN THE OVEN. THEY SHOULD ROAST IN ABOUT 20 MINUTES.

CORE THE PEPPERS AND SLICE LENGTHWISE ALONG THE CREASES. REMOVE SEEDS AND WHITE PITH.

PEEL ONIONS AND SLICE LENGTHWISE IN 8 PIECES.

HEAT A FRYING PAN ON TOP OF THE STOVE FOR 2 MINUTES. POUR IN ½ CUP OLIVE OIL. ADD THE PEPPERS AND SHAKE THE PAN TO COAT WITH OIL.

REDUCE THE HEAT TO MEDIUM LOW. COOK FOR 15 MINUTES, TURNING OCCASIONALLY.

ADD THE ONIONS. SALT AND PEPPER AND A PINCH OF CHILI FLAKES. COOK FOR ABOUT TEN MINUTES, TURNING OCCASIONALLY UNTIL THE ONIONS ARE LIGHTLY BROWNED.

REDUCE THE HEAT TO LOW, COVER AND COOK TILL THE ONIONS AND PEPPERS ARE SOFT. TURN OFF THE HEAT.

PRE-HEAT A GRIDDLE OR A CAST IRON PAN FOR 5 MINUTES OVER HIGH HEAT.

SPLIT THE SAUSAGES LENGTHWISE AND GRILL CUT SIDE DOWN, PRESSING DOWN WITH A SPATULA TO FLATTEN AND BROWN THEM. ABOUT 5 MINUTES. TURN AND BROWN ON THE SKIN SIDE UNTIL COOKED THROUGH.

WHEN THE SAUSAGES ARE DONE, HEAT THE PEPPERS AND ONIONS. DE-GLAZE THE PAN WITH 2 TBSPS OF VINEGAR AND TOSS WITH FRISEE.

PLACE ONE SWEET, ONE HOT PEPPER ON EACH PLATE. GARNISH WITH FRISEE AND PEPPERS. SERVE POTATOES ON THE SIDE.

SERVES 4

BEER IS THE PERFECT ACCOMPANIMENT TO THIS DISH WITH ITS SWEETNESS AND HEAT. I'D RECOMMEND A GOOD IPA LIKE MIRROR POND, BUT IF LAGER IS YOUR CHOICE, GO FOR IT. EITHER WILL DO.