

Sausage, Pepper and Onion and Mushroom Hero

As Prepared by Chef Jim Taranto

Ingredients:

2 lbs. Isernio Italian Sausage (bulk or link)
3 cups Ostroms Mushrooms sliced
3 large bell peppers (chopped)
2 large sweet onions (chopped)
5 cloves garlic (chopped)
1/2 cup chardonnay
1/2 cup marinara
Dried Italian Spices (rosemary, thyme, basil)
1/2 cup reggiano cheese (grated)
Ritrovo Olive oil
Fresh baked baguettes (cored)
Salt and Pepper to taste

Directions:

In a large pan brown sausage until almost cooked through and add the chopped peppers, mushrooms, garlic and onion. Saute mixture in wine and olive oil incorporating the Marinara, dried spices, cheese and salt and pepper as you stir the mixture. Once the saute is cooked through, stuff the cored baguettes and serve.