

Smoked Sausage w/ Peppers & Onions



Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

1 large link Hillshire Farms Smoked Sausage

2 large onions, diced

1 green bell pepper, diced

1 red bell pepper, diced

1 ~ 14oz can diced tomatoes, drained

hot dog buns

spicy mustard

Preheat grill to medium~high heat.

Place diced onions, green and red bell peppers and tomatoes in large sauté pan sprayed with non~stick cooking spray. Cook, stirring occasionally, until all vegetables are soft and tender.

Grill smoked sausage over medium~high heat until cooked through. Cut into 4 pieces. Place in large hot dog bun, add lots of spicy mustard and top with cooked onion mixture.



Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by

Debbie Spangler ~ Certified Personal Chef

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