

Sausage Sandwiches

Makes 6 to 8 sandwiches

Ok, I know this doesn't sound very exciting but just wait until you sink your teeth in to this masterpiece. The combination of the sausage, onions, peppers and mushrooms on the fresh roll that's been liberally slathered with mayonnaise is amazing. The only thing that can elevate it to another level is a glass of 2013 Dusted Valley Squirrel Tooth Alice!

2 pounds bulk mild Italian Sausage
2 tablespoons olive oil
2 medium onions, thinly sliced
2 teaspoons Savor
3 bell peppers (various colors,) thinly sliced
1/2 cup low sodium chicken stock
1 pound white button mushrooms, thinly sliced
6-8 large soft French rolls
Good quality mayonnaise
Parmesan cheese

In a large sauté pan with lid over medium high heat, brown the sausage, breaking it up into small pieces as it cooks, about 12-14 minutes. Once browned, remove the sausage from the pan and set aside.

Reduce the heat to medium and add the oil to the now empty pan (if there is 2 tablespoons of rendered fat from the sausage, skip this step) then the onion and Savor. Sauté the onions until very soft and beginning to brown, about 6-8 minutes. Add the bell peppers, cover and continue to cook for 5 minutes.

Return the meat to the pan and add the mushrooms along with the chicken stock. Cover and cook the mixture for 5-6 minutes or until the mushrooms are soft.

To serve, slather the rolls with the mayonnaise and heap with the sausage mixture along with a little juice. Top with a sprinkle of parmesan cheese and dig in.