

*SICILIAN LINGUINI
WITH SAUSAGE AND PEPPERS*

*8 ounces mild Italian sausage cut into ½
inch slices*

- 3 tablespoons olive oil*
- 2 cloves garlic, chopped*
- 2 medium onions, chopped*
- 2 red bell peppers cut into 1 inch strips*
- 1 green bell pepper cut into 1 inch strips*
- 2 tablespoons chopped fresh oregano*
- ½ cup dry white wine*
- ½ cup chicken broth*
- 12 ounces linguini*
- 4 ounces Feta or Gorgonzola cheese,
crumbled*
- ½ cup chopped fresh parsley*
- 3 tablespoons freshly grated Parmesan*
- freshly ground pepper*

In a large skillet, sauté sausages until browned. Remove sausage and drain on paper towels. Discard fat. Heat oil in skillet. Add garlic, onions, and peppers and sauté until softened. Remove mixture from skillet and reserve. In the skillet, bring wine and chicken broth to a boil and cook, stirring, until liquid is reduced by half. Add drained sausage slices and pepper-onion mixture to skillet. Cook linguini in boiling salted water until done al dente. Drain. Heat sausage, pepper mixture well. Add hot drained linguini, parsley and cheese, fresh pepper, and grated Parmesan. Mix well and serve. Serves 6.