

ITALIAN SAUSAGE SANDWICH

F EASY

Last Modified: 11/27/2016

PREP: 1 Hr
COOK: 1 To 12 Hrs
STOVETOP

SANDWICH

MAKES: 6 SANDWICHES

QUA	MEASURE	INGREDIENT	PROCESS
6	Links	Italian Sausage (Sweet / Mild / Hot)	
6	6 Inch	Hoagie Rolls	
12	Slices	Provolone Cheese	
1/4	Cup	Water	
1	24 Oz	Jar 4 Cheese Pasta Sauce (Classico)	
1	14 Oz	Jar Pizza Sauce (Classico Traditional)	
2	Medium	Yellow Onions	Sliced
2	Medium	Green / Colored Bell Peppers (Seeded)	Sliced
1/2	Tsp	Garlic Powder	
2	Tbsp	Unsalted Butter	

PREPARATION	
FACTOID	Popular in every Diner in the Philadelphia area
TOOLS	1) Large Stainless Steel Skillet & Lid 2) Large Saucepan & Lid
PREP	DISH 1) Slice the Yellow Onions and set them aside. 2) Slice the Peppers and add them on top of the Onions.
1	In a skillet over medium heat, saute the Italian Sausage until nicely browned on all sides, add in the Water, cover and braise until done. Pat them dry with paper towels and set the Sausage Links aside. Discard the grease and remaining water.
2	Melt the Butter in the dirty skillet and add in the Bell Peppers and Onions. Saute until the Onions begin to caramelize, cover to keep them warm and set them aside.
3	Meanwhile, in a saucepan over low heat, add in the Spaghetti Sauce, Garlic Powder and stir to mix well. Add in the Sausage Links and submerge them completely. Simmer uncovered until the sauce thickens and everything is hot. (Careful it doesn't burn).
OPTION	You can optionally slice the Sausage links in half lengthwise before placing them in the Sauce to re-heat so there will be more sandwiches available.
SERVE	BUILD THE SANDWICH: Slice the Hoagie Rolls lengthwise down the middle. Cut the round Provolone Slices in half and place them evenly in the bottom of each Roll. Remove 1 Sausage link and cut another so the Sausage runs the entire length of the Roll, place on top of the provolone, spoon a little of the Sauce on top and add some of the Onion / Pepper mix on top, roll the sandwich up in parchment paper or aluminum foil and allow them to self-steam. Slice the Sandwich and paper in half and serve while hot with plenty of napkins.

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