



## Italian Sausage with Vegetables

Suggested Wine pairing: 2005 Joseph Phelps Vineyards Napa Valley Syrah or 2005 Joseph Phelps Vineyards Napa Valley Cabernet Sauvignon

Serves 4

This is a great dish for casual entertaining and can easily be doubled (see note below). You can also move this recipe out to the grill. You will need to modify how you cook the vegetables and cook the sausages if you do this on the grill.

1 Italian eggplant, quartered lengthwise and then cut into 2 inch pieces

1 large fennel bulb, quartered and then cut into 2 inch pieces. If the bulb has come with fronds still attached, save the fronds for garnish

1 large onion, quartered and cut into 2 inch pieces (I like a sweet onion for this recipe, but others work well too.)

1 ½ lbs. Italian sausage links (fresh, not smoked), halved crosswise. You may use pork, beef, turkey, or chicken sausages, mild or hot. It is fun to mix different kinds of sausages and if you are doubling the recipe, this adds some nice variety.

¼ cup olive oil

Salt and freshly ground pepper to taste

Preheat broiler or use grill outdoors.

Toss together all vegetables with the olive oil in a large bowl.

Turn vegetables onto a jellyroll pan (cookie sheet with edges – mine are about 10x15) and distribute evenly over the pan. (If grilling, you may want to use some of the newer ‘slotted’ pans that target vegetable grilling. They are great!)

Sprinkle vegetable pieces with salt and pepper to taste (around ½ tsp. salt and ¼ tsp. pepper).

Lay sausage pieces over the vegetables. (If grilling, you will want to place the sausages directly on the grill grates.)

Broil on rack that is 4-5 inches from heat until sausage is browned and vegetables begin to soften (10 minutes). (Grilling time and method will vary depending on the pans you have and type of grill.)

Turn sausage pieces and any vegetable pieces that start to blacken and continue to broil until sausages are just cooked through and vegetables are softened (6-8 minutes); you may need to remove sausages before vegetables if they begin to dry out.

Chop enough fennel fronds, if you have any, to make ¼ cup.

Spoon vegetables and sausage onto large platter or large shallow serving bowl, then sprinkled with chopped fennel fronds.

Note: If you do double the recipe, make certain to use two “jellyroll” pans for cooking. Two 10x15 jellyroll pans fit side by side under my broiler. If your broiler is not large enough, you will have to do two batches. You do not want to stack the vegetables too deeply or they will not be cooked through.