



SAUSAGE AND PEPPERS

- 2 Linguisa Pork Sausages
- 1 Tablespoon Olive Oil
- 1 Toasted Pepper
- 1 Clove Garlic, Minced
- 1 Basil
- 1 Oregano
- 1 Teaspoon Red Wine Vinegar

DIRECTIONS

1. Sauté sausage in oil.
2. When browned, turn and add pepper strips, garlic, basil, oregano and vinegar.
3. Continue cooking for 20 minutes.