

PREMIO FOODS RECIPE CONTEST



Premio Spicy Sausage Salad

2-1 lb pkgs of fresh Premio Sweet Italian Sausage-cut in 3 to 4 inch chunks

3-large white onions-sliced thin

3-large sweet red bell peppers-sliced

3-large sweet green bell peppers-sliced

2-lbs red new potatoes-quartered

3-tsp salt

3-tsp black pepper

3-tsp oregano

1/8 cup olive oil

1-head iceberg lettuce-cut up

1-large red onion sliced thinly

3-cloves fresh crushed garlic

1/2 cup olive oil

Preheat oven 350 degrees

Combine in a baking dish the sausage, white onions, red and green bell peppers, potatoes, salt, black pepper, oregano, and 1/4 cup olive oil. Mix well.

Bake at 350 degrees for 1 hour, meanwhile in a large salad bowl combine lettuce, red onion and crushed garlic, add the sausage mixture and 1/2 cup olive oil, mix well serves 6 to 8 people eat with some crusty Italian bread.