



Recipe Name: Premio Harvest Sausage Bake

Recipe:

Makes 5 servings

2 large yellow onions, halved and slivered

2 cups purple grapes, any variety (concord, globe, etc.), rinsed well

1 small butternut squash, peeled, seeded, cut into 1 inch cubes

3 to 4 tablespoons olive oil, 1 tablespoon dried sage, crumbled Kosher salt and freshly ground black pepper

5 to 10 Premio Italian sausages (1 to 2 Premio sausages per person)

1. Preheat the oven to 375 degrees.

2. In a large roasting pan add the onions, grapes, and squash. Drizzle them with olive oil, the sage and some salt and pepper. Toss to combine.

3. Nestle the Premio sausages into the grape mixture without submerging them completely. Roast in the oven until the Premio sausages have plumped and browned, the onions have caramelized, the squash is tender, and the grapes are soft, about 35 minutes.