



Recipe Name: Premio Sausage Patty Panini

Recipe:

2-garlic cloves crushed

1/4 cup olive oil

1-bunch of Broccoli-Rabi-blanchd in salted water for 5 minutes and drained very well

6 Premio Sausage Patties

1-Beef Steak Tomato-seeded and sliced into 6 1/2 slices

Provolone Cheese

Salt & Pepper for Seasoning

6 Italian rolls that you love

In a frying pan on med heat add garlic and Olive oil. Cook about 5 minutes add the broccoli-rabi.season with salt and pepper to taste. Cook the Premio sausage patties as directed. Set aside prepare the tomatoes and cheese and you're all set to go. Split open your rolls, add the Premio sausage, broccoli rabi, tomatoes and then the cheese. Meanwhile I cook the panini in my non stick grill pan over the stove and put a heavy can on top. About 3 minutes on each side. You will love them. serves 6