

BASIL & SAGE



Tuscan Grapes & Sausages

I love this recipe, it's a great conversational piece for your table, and although your guests may be hesitating to try at first by the end of the evening, they will want the recipe.

Intrigue your Tastebuds! I always say!

Lo Amerai! You're Going to Love it in Italian!

8 uncooked Italian sausages links (4 ounces each) hot or mild or you can do both.

2-1/2 pounds of seedless green or red grapes, or mix them both

20 to 30 garlic gloves, peeled and halved (Yes, it's a lot of garlic)

½ cup melted butter, divided

¼ cup of balsamic vinegar

1. Preheat oven to 450-degree,
Place sausage link in a large saucepan, add water to cover.
Bring to a boil. Reduce heat, simmer, covered until no longer pink and some fat has been rendered, 20 to 25 minutes.
Drain.
When cool enough to handle, cut into ½ inch slices.
2. Remove grape from stems, place grapes and garlic in a 15x10x1 inch baking pan.
Add 6 tablespoons butter, toss to coat.
Top with sausage slices.
Bake until sausage is browned 15 to 20 min stirring once.
3. Using a slotted spoon, transfer sausage mixture to a serving dish.
Keep warm, Transfer cooking juices to a small saucepan, add balsamic vinegar.
Bring to a boil.
Cook until liquid is reduced by half 4 to 5 minutes.
Reduce heat.
Stir in remaining butter, cook until slightly thickened.
Drizzle over sausage.

Hint- you can add fresh fennel slices to this dish and awaken your sense even more.