

## **Grilled sausages**

Southern Living Best Barbecue Recipes - June 2011

**Servings: 4**

**Preparation Time: 30 minutes**

**Start to Finish Time: 2 hours 21 minutes  
16 minutes**

**2 red bell peppers, seeded and diced  
2 yellow bell peppers, seeded and diced  
1 large yellow onion, diced  
3 cloves garlic, minced  
2 tablespoons olive oil  
2 tablespoons balsamic vinegar  
1 teaspoon salt  
1/2 teaspoon dried thyme  
1/2 teaspoon dried crushed red pepper  
4 fresh pork sausages  
2 bottles (12 oz) lager beer  
2 8-inch hoagie rolls**

Preheat oven to 400 degrees.

In an 11x7-inch baking dish, stir together the red peppers, yellow peppers, onion, garlic, olive oil, vinegar, salt, thyme and crushed red pepper.

Bake for 45 minutes, stirring every 5 minutes or until soft.

Transfer the pepper mixture and any liquid to a bowl. Let cool for 30 minutes or to room temperature.

Preheat the grill to 350 to 400 degrees (medium-high) heat.

Bring the sausages and beer to a boil in a Dutch oven over medium-high heat.

Cover and let stand for 10 minutes. Drain.

Cut a 1/2-inch-deep wedge from the top of each roll. Reserve the wedges for another use, if desired. Cut the rolls in half crosswise.

Grill the sausages, covered with the grill lid, for 8 to 10 minutes on each side or to the desired degree of doneness.

Place one sausage in each roll half.

Spoon the desired amount of pepper relish over each sausage.

---

Per Serving (excluding unknown items): 207 Calories; 8g Fat (34.8% calories from fat); 5g Protein; 30g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 727mg Sodium. Exchanges: 1 Grain(Starch); 2 Vegetable; 0 Fruit; 1 1/2 Fat.