



Irene Pardini's Sausage and Peppers with Polenta

Ingredients:

6 links Italian sausage (hot or mild--you decide)
1 sweet bell pepper, sliced
1 yellow bell pepper, sliced
1 onion, sliced
½ lb. mushrooms, sliced
½ cup white wine

For Polenta:

3 cups of water
¾ cup of polenta
¼ cup of milk
2 tablespoons of butter
¼ teaspoon dried marjoram
¼ pound of mascarpone cheese
A few big handfuls of either pecorino or Asiago cheese

Serves 6- (add more sausage if you want to serve more people)

Put sausage in frying pan with about ½ inch of water. Cover and cook until water evaporates. Remove cover and cook till sausage is browned. Remove sausage.

Put sliced onion, peppers, and mushrooms in the pan and sauté for a few minutes. Add wine and simmer for a few minutes. Add a little hot water to the pan to make a saucy consistency then return the sausage to the pan. Cover and simmer while you make the polenta

For Polenta:

Preheat oven to 425°. In a lidded baking dish, mix 3 cups water with ¾ cup of polenta. Cover and bake for 15 minutes; uncover, stir, cover and bake an additional 15 minutes. Remove from the oven and stir in ¼ cup of milk (more if the polenta is too thick), 2 tablespoons of butter, ¼ teaspoon dried marjoram, ¼ pound of mascarpone cheese, and a few big handfuls of either pecorino or Asiago cheese. Pour polenta onto a big platter and top with the pepper and sausages.