

Italian Sausage with Grapes

This is a tasty combination of unlikely ingredients. I use a good balsamic vinegar from Zingerman's.

Ingredients:

- 1 medium onion
- 1 lb. seedless red grapes
- 1 Tbsp. vegetable oil
- 1 Tbsp. fresh oregano (1/2 tsp. dried organo)
- 1 1/2 lb. sweet Italian sausage
- 1/4 cup water
- 1/4 tsp. pepper
- 1/8 tsp. salt
- 1/4 cup dry white wine
- 2 tsp. balsamic vinegar
- 2 Tbsp. fresh mint



Equipment:

- 12" fry pan
- Paper towel
- Digital thermometer

☑	Directions	Time (min)
	Halve the medium onion and slice into long slivers	4
	Rinse 1 lb. of grapes and then slice in half lengthwise (3 cups)	5
	Heat 1 Tbsp. oil over medium heat until shimmering	2
	Remove oregano leaves and chop (1 Tbsp.)	2
	Brown 1 1/2 lb. sausages on one side	3
	Chop mint (2 Tbsp.)	2
	Turn sausages and brown on opposite side	2
	Tilt pan and remove excess grease with a paper towel	1
	Insert digital thermometer into a sausage	1
	Distribute grapes and onion among sausages	1
	Add 1/4 cup water, cover, and cook	5
	Turn sausages, cover, and cook to an internal temperature of 160 degrees	5
	Transfer sausages to a plate lined with paper towel and tent with foil	1
	Stir 1/8 tsp. salt and 1/4 tsp. pepper into the remaining mixture on medium-high heat	1
	Cook without stirring until browned	4
	Stir and continue to brown the mixture. Grapes should keep their shape.	4
	Reduce to medium heat. Stir in 1/4 cup wine and 1 Tbsp. oregano.	2
	Scrape browned bits and reduce wine liquid by half	1
	Remove from heat. Stir in 2tsp. balsamic vinegar.	1
	Arrange sausages on serving dish. Cover with sauce, Garnish with 2 Tbsp. mint	1
	Total	48