



ITALIAN SAUSAGE SANDWICHES

Prep: 10 min, Cook: 25 min.

- 5 ounces lean ground beef
- 5 ounces hot Italian sausage, removed from casing and crumbled
- 1/4 small onion, chopped
- 1/4 small green bell pepper, chopped
- 1 ounce fresh mushrooms, sliced
- 1 clove garlic, minced
- 1/3 cup tomato sauce
- 1/8 tsp. oregano
- 1/8 tsp. sugar
- 1-3/4 Tbs. water
- 1 Tbs. plus 1 tsp. grated Parmesan cheese
- 4 submarine rolls, toasted



Place a large skillet or flameproof casserole over medium heat. Sauté first 6 ingredients 6-7 minutes, stirring often to break up lumps of meat, until browned. Stir in tomato sauce, oregano, sugar, and water. Bring to a boil. Reduce heat to low, partially cover, and simmer 20-25 minutes, stirring often until thickened. Stir in Parmesan cheese and serve on rolls.

The recommended wines are: Pinot Noir, Beaujolais, or Zinfandel.



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