

Grilled Sausage & Pepper Deep Ball Grinders by Summerset Grills

Ingredients

- 1 15-ounce can of tomato sauce
- 1 pound sweet Italian sausage
- 1 teaspoon oregano
- 1 yellow onion cut into wedges
- ¼ cup basil freshly chopped
- 3 medium bell peppers assorted (red, green, yellow)
- 4 medium, grinder, or hero rolls split lengthwise
- 4 ounces mozzarella cheese sliced

Grilled Sausage & Pepper Deep Ball Grinders Directions

Preheat the grill.

Arrange the peppers over the flame and grill for 5 to 7 minutes on each side, until the peppers are blackened and blistered. Remove the peppers and place them into a paper bag to cool.

Once the peppers have cooled, peel the skin off.

Grill the sausage and onions for 5 to 7 minutes on each side and remove from the grill.

Add sausage, pepper, and onions to a large heat-proof pan and combine with tomato sauce and oregano. Place the pan over the grill and stir until blended and contents are heated throughout.

Toast the rolls on the grill. Once the bread is crisp with grill marks, spoon the sausage and peppers over each roll. Top it with cheese and basil.