



SAUSAGES, PEPPERS AND ONIONS HERO SANDWICHES

(A SPECIALTY OF THE FEAST OF SAN GENNARO)

PREPARED BY FABRIZIO RINALDI

OF IL CORTILE RISTORANTE, 125 Mulberry Street, Little Italy, NYC

**Need two large non-stick pans
1 sharp knife for slicing and dicing
salt and pepper shakers**

Ingredients:

6 Green Peppers

6 White Onions

10 Italian Sausages

olive oil

8 Hero Rolls (size of Sausages)

Instructions:

Cover the bottom of a large heated non-stick pan with olive oil

add the Italian Sausages and let it heat up for three minutes

Add thinly sliced green peppers to the pan

Cook for an additional 4 or 5 minutes

Then Add slices of white onions to the pan Let cook for another 4 or 5 minutes

Slice 8 Hero rolls in half the long way

Add the sausages, peppers and onions to each Hero Sandwich

Serve hot

Amatriciana Buccatini

Ingredients:

1 pound buccatini pasta

½ pound of Pancetta cut in ¼" slices

1 Can of San Marzano Whole Tomatoes

1 white onion

1 Glass of red or white Italian Wine

Instructions:

Cover the bottom of a heated pan with olive oil

Dice the Pancetta and the onions and throw onto the heated pan with the olive oil

Let cook for about 4 minutes

Pour in one glass of red wine

Crush the San Marzano tomatoes and add to the pan

Cook for 7 minutes

In a second pot, boil one pound of Buccatini Pasta for about 13 minutes until it is *al dente*

Then mix the pasta with the sauce

Add salt and pepper for taste

Serve

Serves 8 people