



SAUSAGE & PEPPERS WITH WISCONSIN BEER CHEESE

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Sausage and Peppers is a crowd pleaser from Philly to Kansas City, Chicago to Wisconsin and everywhere in between with each region adding their special touch. This version of Sausage and Peppers uses a brilliant new product from Johnsonville. The "Sausage Strips" are fully-cooked strips [think bacon, but sausage] of delicious pork sausage that are heated until they sizzle. In this recipe, 'Sausage and Peppers' is given a modern twist with Johnsonville Sausage Strips and sautéed peppers served on pretzel sliders rolls topped with a creamy Wisconsin beer cheese.

Makes 12 sliders or 4 full-size sandwiches

Ingredients:

- 1 12 ounce package Johnsonville Sausage Strips, Maple or Original
- Extra Virgin Olive Oil, about 2-3 tablespoons
- 1 small red bell pepper, sliced
- 1 small orange or yellow bell pepper, sliced
- 1 small green pepper, sliced
- 1 small onion, roughly chopped
- Salt and pepper to taste
- 12 pretzel slider rolls, such as King's Hawaiian Pretzel Sliders, or 4 hoagie rolls
- Wisconsin Beer Cheese, *recipe below*

Method:

1. Preheat oven to 425°F.
2. Lay the sausage out in a single layer on a sheet pan set with a piece of parchment paper. Cook sausage strips for 13-14 minutes or until the edges are beginning to get some color. You want the sausage to be soft and pliable, not crisp.
3. Meanwhile, sauté the peppers and onions: in a large skillet set over medium heat, add olive oil, peppers and onions. Season to taste with salt and pepper. Sauté, stirring occasionally, until the peppers have softened and start to caramelize around the edges, 10-12 minutes. Turn off the heat and keep warm. You can cook these in advance and re-warm them before assembling the sandwiches.
4. **Assemble the sandwiches: For sliders:** The pretzel sliders come sliced in half. Place one sausage strip on the bottom of the roll by folding it 'under and over' itself 3 times like a wavy accordion. Place a teaspoon of the peppers and onion mixture on top and a generous spoonful of the hot

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#RECIPESTHATDISH

cheese sauce on top. Place the top bun on the sandwich and repeat until you've made as many as you want. One package of sausage strips will make 12 sliders.

5. **For Full-size Sandwiches:** Split the hoagie rolls down the middle, but do not cut all the way through. Layer the sausage strips and pepper mixture into the hoagie rolls. Each full-size roll will have 3 sausage strips. Ladle cheese sauce on top. Serve immediately.

Wisconsin Beer Cheese:

This sauce is a snap to make since you don't have to make a roux—butter and flour paste—to thicken the sauce. Cream cheese and beer make the base for this cheesy dipping and topping sauce for Sausage and Peppers.

Makes about 2 cups

Ingredients:

- 4 ounces favorite beer
- 1 package (4 ounces) Cream Cheese, cubed
 - Pinch of granulated onion
 - Pinch of granulated garlic
 - Pinch of cayenne pepper
- 7 ounces cheddar-jack cheese shredded (1 3/4 cups)

Method:

1. Bring beer to a boil in a small heavy-duty saucepan over medium heat. Reduce heat to low.
2. Whisk in cream cheese and stir until smooth.
3. Gradually stir in cheddar-jack cheese until melted.
4. Add onion, garlic and cayenne pepper.
5. Stir well. Keep warm for topping sandwich.