

## Sicilian Sausage and Potatoes Salsiccia e Patate

This Sicilian recipe is easy, fast and VERY tasty. Great for winter evenings.  
It can be refrigerated for 2 – 3 days and will be great heated and served.

In the Sicilian Cuisine there isn't too much meat, we prefer fish since we have an abundance of it and the dry climate does not favour the breathing of the cows.

One meat that we are very fond of is the SAUSAGE made mostly with pigs' meat.

We make it in different ways and each town claims that theirs is the best sausage.

In my opinion they are ALL very good.

**Cooking tips:** do not add salt to this recipe, it is already very tasty since the sausage contains a lot of seasoning

**Cooking time:** Preparation 10 minutes

Cooking 15 minutes

Resting time 5 minutes

**Difficulty:** very easy

**Serves:** 4

¼ cup EVOO

½ Onion chopped

¼ cup Red Wine

¼ cup tomatoes puree

1 lb. Sicilian Sausage in pieces 2 inches long

1 lb. Potatoes cut in big pieces

½ cup Water



Sauté the chopped onion in the EVOO, when the onion becomes transparent, add the wine and the tomatoes' puree and let the wine evaporate for one minute.

Add the Sicilian Sausage, the potatoes cut in big pieces and the water, bring it to a boil, lower the heat and simmer for 15 minutes. Let it rest for 5 minutes and serve with Operetta wine.

**Buon appetito.**

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