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met
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Italian Sausage with Peppers

Recipe Number: 110

Prep time: 10 minutes

Cook Time: 35-40 minutes

INGREDIENTS: 1 lb Italian sausage
2 tbs olive oil
1 green pepper
1 onion
2 tomatoes
2 cloves crushed garlic
salt and pepper to taste

DIRECTIONS: Prick Italian sausage links with fork and fry. In another skillet saute slices of pepper, crushed garlic and onion in olive oil. After several minutes add two diced tomatoes (remove skins) and cook until vegetables are tender. Place cooked sausages on bun and top with peppers, onions, and tomatoes.

STORY: *My Grandmother came to Omaha from Sicily in 1912. She was 16 years old at that time. She married my Grandfather, Salvatore Circo and they had five children. They survived tough economic times, the Great Depression and the 1914 flu, World Wars, etc. but Grandma never missed serving/cooking the best food I have ever eaten. She loved to cook and since we (my mom, dad, and sisters) lived just two blocks away, she cooked for us as well. She did not drive a car so she'd make pizzas, peppers, pasta, and plates of Italian delicacies and bring them on foot to our house. On Sundays the whole family, all of her children and grandchildren, gathered at her house and ate. It was like Thanksgiving every Sunday. She had two apple trees and a cherry tree in her yard and all of her neighbors enjoyed her pies and struedels. She even fed the mailman! Cooking was her life and mealtime was always at the table, which was beautifully set with her mis-matched set of dishes. I wear my apron proudly because it reminds me of the woman who instilled a love for cooking in me!*



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