

NEW JERSEY SUMMMER

IN A BOWL

Serves 4

Ingredients

2 links mild or hot Turkey Sausage
1 head romaine lettuce, chopped
2 ears fresh corn, cooked, cooled and cut from cob
1 red onion, thinly slice
2 large beefsteak Jersey tomatoes,
2T pickled hot pepper of your choice
1/4 c feta cheese (optional)
¼ c balsamic vinegar
Big handful fresh Basil Leaves
1 clove garlic
1 T olive oil



Preparation:

Combine in food processor:

Basil leaves
1 clove garlic
1 T olive oil

Brown or grill:

2 links mild or hot turkey sausage, cut in small chunks
Drain on paper towel to remove excess fat, set aside in bowl and while still warm
Toss with Balsamic vinegar

Toss everything together & enjoy!

Recipe submitted by: Nadia Zychal