



JACK & PAT'S

Old Fashioned Butcher Shop

Specializing in Custom Cuts and Customer Service

Italian Sausage and Peppers

3 lbs Italian Sausage

2 Green Peppers

¼ c of Oil

1 tsp Garlic Powder

1 tsp Italian Seasoning

Water

Pasta Sauce

Preheat oven to 325°. Put Italian sausage on a baking pan in oven for 35 minutes. While sausage is cooking, slice peppers into strips and wash. Place peppers into a pot with oil, garlic powder, Italian seasoning, and enough water to cover the peppers. Cook peppers on stove until soft. Remove sausage from oven and cut into pieces. Drain peppers and add to sausage in a serving dish. Add your favorite hot pasta sauce.

10717 S Ridgeland Ave
Chicago Ridge, IL 60415

Phone: 708-636-3437
www.JackandPats.com