

Beer-braised Sausages with Warm Potato Salad

Ingredients	Notes
• 2 Tbls extra-virgin olive oil	•
• 1 1/2 pounds sweet Italian sausage	• Can use turkey sausage
• 1 medium yellow onion, halved and thinly sliced	•
• 12 ounces pale ale beer	• Gluten free beer is an option
• 1 1/2 pounds small red potatoes, halved	•
• Coarse salt and ground pepper	•
• 1 Tbls red-wine vinegar	•
• 2 Tbls chopped fresh parsley	• Optional

Preparation

1. In a large Dutch oven or heavy pot, heat 1 tablespoon oil over medium-high heat. Add sausages and cook until brown on all sides, about 8 minutes. Add onion and cook until softened, about 7 minutes. Add beer, potatoes, and 2 cups of water; season with salt and pepper and press to submerge potatoes in cooking liquid. Bring to boil; cover, reduce heat to medium, and cook until potatoes are tender, about 20 minutes.
2. Transfer sausages to a serving platter and keep warm. In a large bowl, stir together 1 tablespoon oil, vinegar, and parsley. With a slotted spoon, transfer potato mixture to dressing (reserve cooking liquid) and toss to combine.
3. Return pot to high heat; boil cooking liquid until reduced to 1 cup, about 12 minutes. Return sausages to pot and cook until heated through, about 2 minutes. Place sausages and dressed potatoes on serving platter; drizzle half the sauce over top. Serve sausages and potatoes with remaining sauce alongside.

Serves 4

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