

Ballpark Sausages with Grilled Peppers and Onions

Ingredients:

3 green bell peppers, cleaned and cut into strips
1 medium sweet onion, cut into wedges
1 tablespoon vegetable oil
1 package (14 ounce size) smoked hot or sweet Italian sausages, cut in half lengthwise
4 hero rolls, sliced open
2 tablespoons balsamic vinegar
1 cup shredded mozzarella

Preparation:

Turn grill on and heat to medium-hot.

Put peppers and onions in a bowl with oil and toss to combine, put in grilling basket or tray.

Cook basket with peppers and onions on grill and sausages directly on grates.

Cook peppers and onions until just starting to char, about 3 or 4 minutes, then flip and continue cooking for 3 or 4 minutes or until soft and nicely charred.

Cook sausages about 3 or 4 minutes, then flip and continue cooking for about the same time or until they get nice and hot and have good grill marks.

Put open side of rolls down on grill during the last minute of cooking to toast.

Remove everything from grill, and dump peppers and onions, along with the sausages into a large bowl or pot, add vinegar and mozzarella cheese and toss to combine.

To serve, use tongs and take 2 sausage halves, a generous amount of peppers and onions and put on a toasted bun.

Add a bit of mustard if desired.