

Sausage with Peppers, Onions, and Beer

INGREDIENTS

- **3 tablespoons olive oil**
- **3 pounds Italian sausage links**
- **3 red bell peppers, sliced**
- **2 green bell peppers, sliced**
- **2 large red onions, sliced**
- **3 cloves garlic, chopped**
- **1 (24 fluid ounce) can of beer**
- **3 (6 ounce) cans tomato paste**
- **3 teaspoons oregano**
- **3 tablespoons chopped fresh cilantro**
- **2 tablespoons Tabasco**
- **salt and pepper to taste**

DIRECTIONS

- 1. Heat oil in a large skillet over medium high heat.**
- 2. Cook sausage until browned on all sides. Remove sausages from pan, and set aside.**
- 3. Place the red peppers, green peppers, onions and garlic in the pan. Sweat veggies until they begin to get soft.**
- 4. Pour in can of beer and the tomato paste.**
- 5. Season with oregano, cilantro, hot sauce, and salt and pepper.**
- 6. Cover and simmer until onions and peppers are tender and sauce has thickened.**
- 7. Return the sausages into pan with the sauce and peppers. Cover and simmer until sausages are cooked through.**