



**GENUINE  
ITALIAN SAUSAGE**

**Botto's Sausage Alla Botto**

Purchase Botto's sweet or hot Italian sausage and bake in oven until fully cooked. In a large sauté pan heat a 2 tbl spoons of Olive oil and add sliced garlic, diced onion, sliced mushroom, pepperoncini and diced plum tomatoes. Let sauté and flavors blend. Cut the sausage in half inch slices and add to sauté Pan. Season with salt and pepper , fresh basil and parsley to taste and a tablespoon of grated Romano cheese. When everything is sauteed evenly add a half cup of white wine and reduce half way and serve.

**Ingredients**

1 pack of Botto's Sweet, Hot, or Extra Hot Italian sausage

3 large mushrooms sliced

Quarter cup sliced pepperoncinis

2 tablespoons of extra virgin olive oil

1 Roma plum tomato

Quarter cup diced onion

2 tablespoon diced garlic

Half cup white wine dry

1 tablespoon diced parsley fresh

6 basil leaves diced fresh

2 tablespoons grated Romano cheese

Salt and pepper to taste

Enrico Botto

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