



Italian Sausages With Black Grapes

This recipe is a specialty of Umbria in Italy according to **Julia della Croce** and comes from her cookbook "**Umbria.**" This is a dish I like to make in the fall using local grapes. We had picked up some "Skooicum" grapes from **Klippers Organics** at Trout Lake Farmer's Market and I decided to "tweak" the original recipe just for fun! The beauty of this dish is that it's so easy to put together and cooks up in short order. Julia della Croce has a great website called **Forktales** you might be interested in checking out! Slice up some crusty bread and ecco la cena (here's dinner)!

Makes 4 Servings

8 sweet Italian pork sausages (without fennel)

1/4 cup each water & dry red wine + 1 Tbsp. wine for finishing the sausages

3/4 lb. seedless black or red grapes, stripped from their stems, preferably local in season grapes

EVOO for frying

Place a large frying pan over medium heat; add 1 Tbsp. EVOO, then add the sausages & brown on all sides. If the sausages have rendered more than a couple of teaspoons of fat, remove the excess. Deglaze the pan with the 1/2 cup mixed water & wine (you can add more of each if you like). When the juices have reduced to almost just a few tablespoons, add the grapes; simmer for 15 minutes or so until they cook but do not break down too much; drizzle the remaining tablespoon of wine over, simmer for a minute or so. Place the sausages & grapes on a warmed platter and serve immediately.

Phyzllis

