



Italian Sausage Agrodolce

Servings: 6

Preparation Time: 20 minutes

Start to Finish Time: 8 hours 35 minutes

There is a sweet, tangy base that was offset by the taste of the sausage. The sausage melts in the mouth. It is best served over rice.

For slow cooker; phase 1:

1 tablespoon extra virgin olive oil

1 1/2 pounds Italian pork sausage

1/2 head cabbage (medium head), cored, thinly sliced into bite-sized pieces (about 10 cups)

2 each red onions, peeled, 1/2-inch dice (about 3 cups)(see TIPS)

Combine for slow cooker; phase 2::

1/2 cup golden raisins

1 14.5 oz can diced tomatoes

1 6-oz can tomato paste

1/2 teaspoon crushed red pepper

1/2 cup red wine vinegar

1 tablespoon sugar

Garnish:

2 tablespoons pine nuts, toasted (for garnish)

TIP: Cuisinart or mandolin works well for slicing cabbage.

MAKE AHEAD: Cabbage and onion can be cut one day ahead. Prepare ahead by layering all except for sausage. Brown and top mixture with sausage just before starting cooker.

SERVING SUGGESTION: *It is best served over rice.*

Heat oil in skillet on MEDIUM-HIGH until oil faintly smokes. Brown sausage 4-5 min; set aside.

Layer green cabbage and onions in slow cooker.

Combine raisins, tomatoes, tomato paste, crushed red pepper, red wine vinegar, and sugar in mixing bowl. Pour atop mixture in slow cooker. Place sausage on top of all.

Set cooker to HIGH, 4-6 hours or LOW 8-10 hours.

Arrange on individual plates; garnish with pine nuts.