

# GRILLED SWEET SAUSAGE WITH CAPRESE RELISH

By: Simply Creative Chef Rob Scott

1 lb Sweet Italian sausages  
Canola oil  
Kosher salt and freshly ground black pepper  
3 large tomatoes – chopped small  
1 lb fresh mozzarella – chopped into small pieces  
¼ cup chopped fresh basil  
2 tbsp fresh parsley, chopped  
1 tbsp chopped capers, drained  
1 small red onion, halved and thinly sliced  
¼ cup extra virgin olive oil  
¼ cup red wine vinegar  
Baguette or soft hoagie rolls  
2 garlic cloves, halved

- Heat grill on high
- Brush sausage with canola oil and sprinkle with salt and pepper
- Grill sausages until golden brown, about 5 minutes per side
- Remove sausages from grill and place on serving platter – rest 5 minutes
- Toss tomatoes with fresh mozzarella, basil, parsley, capers, onions, & olive oil. Season with salt and pepper and toss to combine
- Slice bread open and put on grill, cut side down.
- Grill until lightly golden brown
- Remove and rub bread with garlic clove, drizzle with olive oil and season with salt and pepper
- Put sliced sausage on roll and top with caprese relish