

Betty's Italian Sausage Hoagies Recipe



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In this video, Betty demonstrates how to make heartwarming Italian Sausage Hoagies. They are made of browned Italian sausage slices, mixed with sautéed green and red peppers and onion, placed in hollowed out bolillo buns that are toasted and spread with mayonnaise and Italian sauce. They are quick and easy to make, and this recipe will make a lot of them! These hoagies will warm your tummy and also your heart!

Ingredients:

2/3 pound Italian sausage (2 links, hot or mild, with casings removed)

1 tablespoon extra virgin olive oil

½ green bell pepper, chopped

½ red bell pepper, chopped

½ medium onion, chopped

hoagie buns (I used whole wheat unsliced bolillo buns, which I hollowed out and filled, but any type of unsliced hoagie bun is fine. Note: If you get sliced hoagie buns, you will need to put the filling on top of each half, and after they are baked in the oven, put the two halves together to complete the hoagie.)

mayonnaise, to taste

Italian sauce, to taste (I used Prego chunky vegetable.)

finely shredded sharp Cheddar cheese, as needed

sliced Provolone cheese, as needed

Chop ½ green bell pepper, ½ red bell pepper, and ½ medium onion. Place 1 tablespoon olive oil in a medium skillet. Add the chopped vegetables and sauté them until softened and the onions are clear. Meanwhile, slice 2 links of Italian sausage into rounds about ¼-inch wide, and place them in a large, deep skillet. Fry them until done, turning once to brown both sides. Prepare your hoagie buns by slicing off the top and hollowing out the inside. (I placed my hollowed out bolillo buns in the oven under the broiler for a minute or so, to seal them off, so that the filling would not soak into the buns.) When your vegetables are sautéed, your Italian sausage is browned, and your hoagie buns are hollowed out, combine the sautéed vegetables with the cooked sausage, and begin assembling your Italian Sausage Hoagies: First spread the inside of each bun with mayonnaise, to taste. Next, spread Italian sauce on top of the mayonnaise, to taste. Place a generous portion of the vegetable-sausage mixture on top of the Italian sauce. Next, sprinkle with finely shredded Cheddar cheese, and then top with ½ slice of Provolone cheese. When you have prepared as many hoagies as you need, place them on a baking pan, and bake, uncovered, at 350 degrees for about 8 to 10 minutes, or until cheese is bubbly and the bread is beginning to brown around the top. Remove from the oven, and serve immediately! You can make these as small hoagies (like mine—on bolillo buns, or similar) or make them as 6-inch subs, or foot-longs! They are sure to please!!!