

Chef from the Hood Recipes



Chef:
Chef Dan Berman, our Culinary Director

Restaurant:
Pacific Markets

Recipe:
Pacific Market Sausage, Peppers & Beer



Sausage on the grill + a big tub of ice cold beer = a memorable party! Pacific Market sells a huge variety of sausage: Caggiano. Aidell's. Saag's. Niman. Johnville. Evergood. Pacific Market's own gold, silver and bronze Harvest Fair medal winners are worth a trip!

Our sausages have no additives, fillers or nitrites to mess with your palate. (Try our Chicken Mango in honor of local legend Larry Watson, maker of Bustelo's Hot Sauce.) We recommend adding only a nice, cold beer. Exercise your right by choosing your sausages (and some mustard); then take a short walk down our long beer aisle. You'll find obscure local brews from Bear Republic and Russian River Brewing Co. plus international, domestic and micro brewed favorites in all shades and styles. We keep our beer cold and our sausage honest.

Pacific Market Sausage, Peppers & Beer!

Pacific Market Culinary Director, Chef Dan Berman creates this fabulous dish using housemade Pacific Market Italian Sausages. These Old World style sausages are great in natural pork, chicken or turkey and are made without MSG, nitrates or any other additives. Choose spicy, sweet or traditional mild; all are great in this recipe. Serves 4.

Ingredients:

- A combination of 4 cups of thinly sliced: Anaheim pepper, pasilla pepper, leek - white part only, yellow onion, red, gold & green bell pepper
- 2 tablespoons olive oil (Brando's)
- 2 tablespoons unsalted butter (Clover)
- 3 cloves garlic, crushed and chopped
- 2 cups of red or green chard, sliced thin
- 4 Pacific Market Italian sausage links, hot or mild
- 1/2 cup chopped carrot
- 1 bottle Sierra Nevada Pale Ale, or try Sierra Nevada new Summerfest Ale (or an Ale of your choice)
- 2 cups chicken stock (Pacific Natural)
- 2 tablespoons apple cider vinegar (Spectrum Organic)
- 2 tablespoon coarse grained mustard (Plochman's)
- salt (Sea Star) and pepper (Morton & Bassett)

To prepare:

1) Melt oil and butter in large skillet. Add onions, peppers, leek and garlic. Sauté until slightly caramelized, stirring frequently. Add chard, cook until soft. Add beer and stock, bring to a boil and stir well. Reduce heat to medium, add vinegar and mustard. Stir until nicely incorporated then simmer to a thick soupy/saucy

2) While onions and peppers cook, start sausages. Score sausages diagonally, about 3 cuts per side, just enough to break skin. Cook slowly on a grill or BBQ over low to medium heat. (If heat is too high, sausages will drip fat onto coals and burn.) Turn frequently, sausages should cook in about 10 minutes.

To serve:

Divide pepper mixture evenly on 4 plates; place.