



**EARTHWORKS**  
LANDSCAPE ARCHITECTS & CONTRACTORS, INC.

## **Grilled Italian Sausage with Zucchini, Peppers, and Chipotle Vinaigrette**

The key here is to grill the sausages slowly over medium heat. Build a multi-level fire, leaving one-quarter of the bottom free of coals, and bank the coals in the remaining three-quarters of the bottom grate so that they are three times as high on one side as on the other. Check for a medium fire by holding your hand 5 inches above the top grate, over the area where the coals are the deepest. When you can hold your hand there for 4 to 5 seconds, it's time to start grilling.

### **Ingredients:**

- (2) Medium green or red peppers, cored, cleaned and cut into about 6 pieces lengthwise
- (2) Medium zucchini, unpeeled, cut lengthwise into slabs about ½ inch thick
- (2) Medium red onions, peeled and cut into ½ inch thick slices
- ¼ cup olive oil
- Kosher salt and freshly cracked black pepper
- (1) Pound fresh Italian sausage or any other kind you like

### **For the vinaigrette, whisk together in a bowl:**

- ½ cup olive oil
- ¼ cup fresh lime juice (about 2 limes)
- (1) Teaspoon minced garlic
- (1) Tablespoon minced chipotle peppers in adobo sauce
- ¼ cup roughly chopped fresh cilantro
- (2) Teaspoons ground cumin
- Kosher salt and freshly cracked black pepper to taste

Rub the zucchini slabs and onion slices with olive oil and sprinkle generously with salt and pepper.

Put the vegetables and the sausage on the grill and cook until the sausage is done – use your instant-read thermometer here – the sausages are done when they reach 160°. It should take about 10-12 minutes. If the sausage causes flare-ups, move them to the side of the grill where there are no coals for a little bit, and then move them back when the flames settle down. Cook the vegetables until golden brown, moving them around the grill as needed – they can be slightly charred.

(Directions cont.)

Arrange the zucchini on plates, cut the sausage into 1 inch chunks, and put them on top of the zucchini. Cut the peppers into large chunks and place atop the sausage. Separate the onions into rings and scatter over the sausage. Drizzle the vinaigrette over the top then serve.