



## Maxwell Street Polish Sausage Sandwich

Polish sausage, entombed in a mound of caramelized onions, with mustard and hot pickled peppers

I decided to add this one in, so that you folks would have a reason to make my Italian sausage meat mix, which is totally awesome. So... this is my play on a typical sausage and pepper sandwich. My ground turkey breast ground turkey Italian sausage, with sauteed peppers, onions and a roasted garlic (optional) spread on the buns. You can even add a little marinara if you too, if you want. I won't judge.

### Servings Info.:

Yields: 6 sandwiches  
Servings: 6  
Serving Size: 1 sandwich



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- last checked 03/30/24 -  
Listed Points DO NOT INCLUDE BREAD! Use  
whatever bread you want, then add my points.

### Ingredients:

- 1lb batch of my Kielbasa meat mix (pg 26), formed into (6) 3oz sausage links (*see pg. 44-45 for guide*)

#### 'Beefy' Caramelized Onions

- Prepare 1 batch of my 'beefy caramelized onions', as shown in my 'Patty Melt' recipe, on pg. 120. **HOWEVER...** modify the caramelized onion recipe from the patty melt, as follows:
  - Use THREE large onions, instead of 2.
  - Use 3/4 cup beef broth, instead of 1/2 cup.
  - Quarter, then slice the onions, instead of dicing them (the patty melt asks you to dice them)

#### Additional Ingredients:

- Low carb hot dog buns or any bread rolls o' choice
- Yellow mustard
- 1 large red AND green bell pepper, sliced
- (OPTIONAL) 1 jar of pickled "sport" peppers. If you can't find those (pictured up top), you can substitute them with pickled spicy peperoncini peppers, pickled spicy yellow peppers, or ANY type of pickled spicy pepper you can get your hands on.

### Directions:

- 1 Prepare the kielbasa sausages ahead of time, and get them ready to cook. You'll start cooking them WHILE you are caramelizing the onions.
- 2 Start cooking the caramelized onions, as shown on pg. 120, but with the recipe changes listed above in the ingredients area.
- 3 When the onions are about halfway finished cooking, cook your sausages by either pan frying or grilling them (see pages 44-45). Set aside.
- 4 When your caramelized onions are finished... Toast your buns or bread, if desired. TA DA!!! You're done.
- 5 **To Serve:** Divide the caramelized onions between all of the 6 buns. Place a cooked kielbasa sausage onto the onions, followed by a drizzle of yellow mustard. Lastly, if desired... add a couple of the pickled hot peppers (they are optional).

### Notes:

- **PICKLED PEPPERS:** As mentioned... the traditional version of this sandwich calls for pickled "Sport Peppers". My local stores didn't carry them, so I had to order them on amazon. If you don't want to go that far, feel free to substitute them with any type of pickled hot peppers you want.