

Savor The Sizzle

Add Flavor And Fun To Your Favorite Outdoor Feast

(NAPSA)—Fabulous flavor without the fuss. It's what Americans crave. When it comes to serving up an easy feast, fresh sausage is a zesty alternative to boring burgers and ho-hum hot dogs. Sausage offers tempting taste without the bother of basting or marinating.

One of the most popular sausages for backyard grilling is hearty bratwurst. Once considered a specialty ethnic sausage, brats have soared in popularity as Americans discover their savory flavor and easy preparation.

“When it comes to backyard barbecue fare, brats and other sausages are going gangbusters,” says Mike Zeller, Corporate Developmental Chef at the Wisconsin-based Johnsonville Sausage. “Folks want fast and easy, but they also want something different, something with more gusto than bland fish or poultry.”

A fresh seasoned pork sausage in a natural casing, brats make a super centerpiece for outdoor meals. Chef Zeller suggests serving brats on a crusty roll topped with tangy brown mustard, spicy salsa or your favorite homemade relish.

“Instead of the traditional sides, add a colorful redskin potato salad,” says Chef Zeller. “Garnish it with kalamata olives and crumbled feta cheese for a hint of Greek cuisine.”

Season roasted sweet corn with fresh dill butter to add zest. For dessert, serve up a classic cherry pie accented with a hint of almond extract. And to quench thirsts, Chef Zeller suggests a favorite—a pitcher of tangy lemonade with citrus wedges and fresh mint leaves.

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Savor the sizzle with an easy meal centered around brats topped with a zesty relish of fresh tomatoes, onion, peppers and olives.

ITALIAN RELISH TOPPING

1 cup finely diced tomato
¾ cup finely chopped green onion
½ cup finely diced green pepper
½ cup sliced black olives
¼ cup olive oil
¼ cup red wine
¼ cup tomato paste
2 Tbsp. sugar
1½ tsp. Italian herb seasoning
1 tsp. minced garlic
Salt and pepper to taste

In a bowl, combine all ingredients; refrigerate overnight. Serve with grilled Johnsonville Brats.

Yield: About 3½ cups of relish.

GARDEN-FRESH GREEK POTATO SALAD

¾ cup olive oil
½ cup white wine vinegar
1 Tbsp. finely chopped fresh oregano
1 Tbsp. finely chopped fresh rosemary

1½ cups (6 ounces) crumbled feta cheese

1 cup chopped sweet red bell pepper

½ cup chopped green onion

½ cup kalamata olives, pitted and halved

2 lbs. small redskin potatoes, cooked and quartered
Salt and pepper to taste

In a small mixing bowl, whisk together oil, vinegar and herbs. In a large bowl, combine remaining ingredients; pour dressing over and toss lightly. Prepare at least 30 minutes in advance to allow flavors to blend. Refrigerate.

Yield: 6-8 servings.

DILL BUTTER

½ cup (one stick) butter

¼ cup snipped fresh dill

In a small saucepan, melt butter over low heat; add dill. Remove from heat and brush over hot ears of roasted or boiled sweet corn.