

Grilled Sausage Sandwiches with Pickled Red Cabbage

Ingredients

Instructions

Heat the oil in a large sauté pan over medium heat. Add the cabbage and the onions, stirring to coat them in oil. Add a pinch of salt and cook, stirring occasionally, until the cabbage and onions have wilted.

Add 1/4 cup of the red wine vinegar and continue cooking until all the liquid is absorbed or evaporated, about 10 minutes. Add the rest of the vinegar and repeat the process until the liquid has mostly evaporated. Adjust the seasonings with salt and pepper. Set the mixture aside.

Preheat a grill or grill pan until quite hot. Cut the sausage in half length-wise, and then again crosswise into 4-inch lengths. Grill the sausages

Grilled Sausage Sandwiches with Pickled Red Cabbage

until nicely colored, about 3 minutes per side.

Serve the sausages on the Kaiser rolls with a heaping of the pickled cabbage mixture and plenty of good grainy mustard.