

Sweet Italian Pheasant Sausage and Apple Torta

Ingredients

- 1/2** of a 15-ounce package folded refrigerated unbaked piecrust (1 crust)
- 2** large tart apples, peeled and thinly sliced
- 1/2** cup chopped onion
- 1** tablespoon sugar (optional)
- 3** tablespoons butter
- 16** ounces Birdman's pre-cooked Sweet Italian sausage, diced
- 1** clove garlic, minced
- 2** cups shredded Italian-style cheese blend (8 oz.)
- 1** cup ricotta cheese
- 1/4** cup crumbled garlic-and-herb feta cheese
- 2** eggs, slightly beaten

Directions

1. Preheat oven to 450 degree F. Unfold piecrust and use to line a 9-inch pie plate. Bake according to package directions. Set aside. Reduce oven temperature to 350 degree F.
2. In a large skillet cook apples, onion, and sugar (if using) in hot butter over medium heat for 5 minutes or until tender. Transfer mixture to a medium bowl. In the same skillet cook the garlic; drain in colander. Spoon sausage into pre-baked crust. Top with the cooked apple mixture. Combine cheeses and eggs; spoon evenly over apple mixture.
3. Bake for 35 to 40 minutes or until a knife inserted near the center comes out clean. Let stand 10 minutes on a wire rack before serving. © 2007 Toubl Enterprises Inc.



Grilled Sweet Italian Pheasant Sausage with Sweet & Sour Peppers

Ingredients

- 3 tablespoons slivered almonds
- 1/4 cup raisins
- 3 tablespoons red wine vinegar
- 2 tablespoons sugar
- 1/4 teaspoon salt
- 1/8 teaspoon black pepper
- 1 tablespoon olive oil
- 2 green sweet peppers, cut into 1-inch-wide strips
- 2 red sweet peppers, cut into 1-inch-wide strips
- 1 medium red onion, thickly sliced
- 5 Birdman's pre-cooked Sweet Italian sausage links

Directions

1. In a small nonstick skillet cook and stir almonds for 1 to 2 minutes or until golden brown. Stir in raisins. Remove skillet from heat. Let stand for 1 minute. Carefully stir in vinegar, sugar, salt, and pepper. Return to heat; cook and stir just until the sugar dissolves.
2. Drizzle oil over sweet pepper strips and onion slices. Brown vegetables and sausages on the rack of an uncovered grill directly over low heat for 10 to 15 minutes or until vegetables are tender, turning once.
3. In the large bowl toss the vegetables with the almond mixture; spoon onto a serving platter. Place sausages on top. Makes 5 servings.

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