Italian Sausage Parmesan Tailgate Sandwiches

From: Rocky Fizzano  
Serves: 10

Instructions

1: Pop the top on the beer, this is the easy to make and even easier to clean up so enjoy yourself.

2: Before you go to your favorite tailgate spot outside of your favorite football stadium slice the onion and peppers. Put them into a Tupperware container along with the salt, pepper, minced garlic and olive oil.

3: Grill the sausage. The fennel sausage is my favorite but that’s because it’s what my grandmother always made, feel free to use what you like.

4: Place a piece of aluminum foil on the grill and fold the edges to make it able to hold the juices. Add the olive oil, sliced peppers, garlic, onions, salt and pepper from the Tupperware and allow them to cook.

5: Make the marinara sauce however you like it. If you have a special recipe go for it. For this one I usually just open a jar of Rao’s marinara sauce, pour it into a steel container/bowl/camping cup and heat it on the grill.

6: Slice the bread down the middle to make a sandwich. Add the sausage, peppers and onions. Add some marinara then cover with the shredded mozzarella.

7: Make all of the sandwiches then put them back on the grill until the cheese melts and the sandwich is toasted.

8: Again there is not that much to it which is why it is a great tailgate recipe.

Ingredients

2 (lbs)  
Sweet Italian fennel sausage — cut into 6” pieces

1  
Red Bell Pepper

1  
Green Bell Pepper

1  
Yellow Onion — Sliced

2 Cloves  
Dean Jurik’s Fabulous Fresh Garlic — Minced

8 (oz.)  
Mozzarella Cheese — Shredded

10  
Italian Hoagie Rolls — 6” Long

24 (oz.) Jar  
Marinara Sauce

1  
Beer