

HANDLEY ZINFANDEL

FRIED BREAD AND SAUSAGE TAPAS

Sindy Sellers

8 ounces Italian sausage
(or other cooking sausage)
4 thick slices crusty day old bread
Good quality extra virgin olive oil

3 cloves minced garlic
Italian parsley, large mince
Salt to taste
Paprika

Cook sausage: place sausages in a sauté pan, add an inch of water, bring to a boil, lower heat and cook sausage for 15 minutes, turning once. Remove from pan and slice into 1 inch slices.

Cut bread into 1 inch cubes. Cover the bottom of a fresh pan with olive oil, heat. Add bread cubes and fry them, turning constantly. The bread will absorb the oil. Add sausage slices and garlic, and cook, stirring constantly until sausage is somewhat browned. Season with salt, paprika, and parsley.

Heap onto a pretty serving dish, serve with toothpicks.

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