

Italian Sausages with Balsamic Vinegar (from ATK)

INGREDIENTS

1 ½ pounds Italian sausage
1 large onion, halved and sliced
¼ cup white wine
2 tablespoons extra-virgin olive oil
2 tablespoons balsamic vinegar
Salt and pepper
1 ½ pounds plum tomatoes, cored and chopped
¼ cup fresh basil leaf, torn

INSTRUCTIONS

- 1) Combine sausages, onion, wine, 1 tablespoon oil, 1 tablespoon vinegar, 1 tablespoon water, ½ teaspoon salt, and ¼ teaspoon pepper in 12-inch nonstick skillet and bring to simmer over medium heat. Cover and cook until sausages are gray and onion is tender, about 8 minutes.
- 2) Uncover and increase heat to medium-high. Continue to cook until sausages are browned and register 160 degrees, about 3 minutes longer. Transfer sausages to platter.
- 3) Add tomatoes, remaining 1 tablespoon oil, and remaining 1 tablespoon vinegar to skillet. Cook until tomatoes begin to break down and sauce has thickened, about 2 minutes. Stir in basil and season with salt and pepper to taste. Pour tomato mixture over sausages. Serve.