

## ***Caprese/Sausage Salad***

6 ounces hot Italian sausage (links)  
6 ounces sweet Italian sausage (links)  
Canola oil  
Kosher salt and freshly ground black pepper

### ***Caprese Ingredients***

1 pint yellow and red cherry tomatoes, quartered  
1 pint bocconcini, or 1 pound fresh mozzarella cut into 1/2-inch dice  
1/4 cup chopped fresh basil  
2 tablespoons chopped fresh parsley  
1 tablespoon capers, drained  
1 small red onion, halved and thinly sliced  
1/4 cup extra-virgin olive oil  
1/4 cup red wine vinegar

1/

Toss the tomatoes with the bocconcini (or diced mozzarella), basil, parsley, capers, onions, olive oil and red wine vinegar. Season with salt and pepper and toss to combine.

2/

Oil the sausages and season with salt and pepper. Cook the sausages in a skillet. Slice and add them to the relish and serve.

***OR***

Oil the sausages and season with salt and pepper. Grill the sausages, slice and add to the relish. Serve.

***OR***

Slice the sausages, oil them, and season with salt and pepper. Cook in a skillet, drain on paper towels. Add to relish and serve.