

## Traditional Spetsofai — Spicy Greek Sausages with Peppers and Tomato Sauce

A rustic spicy Greek dish made with sausages and peppers in a rich tomato sauce. Perfect over a glass of red wine or tsipouro! Paired with salty kefalotyri cheese or tangy feta, lots of crusty bread, to dig in all the delicious sauce, it is guaranteed to warm you up during the cold winter's days.

*Serves 4*

- 4 spicy Thessaloniki style sausages, sliced
- 1 onion, roughly chopped
- 2 cloves of garlic, finely chopped
- 1 orange pepper, roughly chopped
- 1 yellow pepper, roughly chopped
- 1 sweet red pepper, roughly chopped
- 1 can of chopped tomatoes
- a cup of water
- 4-5 tbsps olive oil
- 1/2 glass of red wine
- 2 chili peppers
- a pinch of paprika
- sea salt and freshly ground pepper

Place a saucepan over high heat, add one tbsp of olive oil and sauté the sausages, until nicely coloured. Remove with a slotted spoon and drain on some kitchen paper and leave them aside.

Into the same pan, add the rest of the olive oil, the chopped onion and season with freshly ground pepper; sauté for a minute. Add the garlic and sauté for one more minute. Add the peppers and continue sautéing.

Deglaze with the red wine, scraping the bottom of the pan, with all the delicacies, and wait for it to evaporate. Then add the canned tomatoes, a cup of water, the herbs and spices, turn the heat down to medium and cook for 25-30 minutes with the lid on, until the peppers tenderise.

Add the sausages and cook a little bit longer, until the sauce thickens.

Serve while still hot.