

Sweet and Hot Sausages, Potatoes, Onions, Garlic, Bell Peppers, Fresh Herbs and Extra Virgin Olive Oil Casserole

2 pounds fine quality Sweet Italian Sausage and
1 pound Hot Italian Sausage - or use whatever you like
2 large onions
8 cloves garlic, minced
1 green bell pepper
1 red bell pepper
5 Idaho baking potatoes
Extra Virgin Olive Oil (whatever is needed)
Fresh Herbs: Rosemary; Thyme, Oregano, Sage, Italian Parsley - or whatever you like
Dried Oregano to taste
Red Pepper Flakes to taste
Sweet Paprika or Ancho Chili
Kosher Salt to taste
Freshly ground black pepper to taste

Preheat oven to 425 degrees.

Cut each sausage into three pieces. Slice onion and peppers into slices.

Scrub potatoes clean, and cut into one inch pieces, place in a bowl of ice water.
Drain potatoes when ready, dry well on a tea towel. Season very well with salt and pepper.

In a large (preferably glass) casserole dish, place the cut potatoes, and toss generously with extra virgin olive oil.

Season with salt & pepper and bake for 20 minutes, before adding the remaining ingredients.

Add remaining ingredients, and toss generously with extra virgin olive oil.

Season very well with herbs and spices suggested.

Bake on middle rack. Toss every 20 minutes with a plastic spatula, be careful not to break the potatoes.

Bake about 1 1/4 hours, or until the potatoes are cooked, crusty, and browned.

Taste for seasoning and correct. Sprinkle with fresh chopped parsley and more herbs if you like.

Serve with crusty Italian Bread.