



Wrapped Sausages

6 slices Claro's veal cutlets
1-28 ounce chopped tomatoes
small amount of flour
1 tablespoon minced garlic
salt and pepper to taste

3 tablespoons olive oil
6 links Claro's sausage
1 small diced onion
chopped parsley
1 cup dry white wine



Carefully remove the casings from the sausage, leaving the shape intact. Lay out the veal cutlets on your worktable and place a skinned sausage on each cutlet. If the sausage is too long, just break off the end to fit and place the excess into another cutlet. Roll the cutlet around the sausage and secure it with a toothpick. Dredge in flour and set aside.

Heat olive oil in a skillet large enough to fry all the rolls. Brown the wrapped sausages in the oil on all sides, turning them often. Add the onion and garlic and saute for about 2-3 minutes. Add the tomatoes, wine, parsley, salt and pepper and bring to a bubble. After bubbling, lower heat to a simmer, partially cover and allow to cook for about 30 minutes until the meat is cooked through.

If you like, you can increase the chopped tomatoes to 2 cans to make more sauce, then use sauce over pasta to compliment the wrapped sausages. Rice or potatoes also make a great side dish with this recipe.