



## Italian Sausage 'n Caramelized Tomato Tarte Tatin

3/4 pound hot or sweet Italian sausage  
1 cup chopped onion  
1 cup chopped turnip  
3 Tablespoons brown sugar  
3 Tablespoons balsamic vinegar  
2 Tablespoons water

1 Tablespoon olive oil  
40 to 42 red grape tomatoes  
28 to 30 yellow mini tomatoes  
1 cup crushed fat free or original onion garlic croutons  
2 Tablespoon pesto  
2 Tablespoons sundried julienne cut tomatoes in oil  
6 ounces shredded pepper jack cheese  
1 cold ready to bake puff pastry sheet

Garnish suggestions: Fresh spinach leaves and basil sprigs as desired;  
Serve with Crushed Italian Tomato Sauce as desired

1. In 10 inch nonstick skillet, cook sausage over medium heat until no longer pink; remove from pan; set aside. Add onion and turnip pieces to drippings; sauté until tender, about 5 minutes. Return sausage to skillet. Stir in brown sugar, vinegar, and water; reduce heat to simmer; cook for 5 minutes to reduce liquid. Set aside.

2. Add oil to coat 10-1/2 inch nonstick ovenproof skillet. Arrange red tomatoes in pan center; outline with yellow tomatoes around the red. Tomatoes should cover the pan bottom.
3. In food processor, process croutons, pesto, and sundried tomatoes until blended.
4. Layer breadcrumbs over tomatoes. Spoon cooked sausage mixture over crumbs; sprinkle with shredded cheese.
5. Roll out the pastry until it's slightly bigger than the top of skillet. Lay it over cheese; trim off excess square edges; tuck down pastry sides inside skillet edge..
6. Bake in 400 degree oven for 35 minutes or until golden brown. Let rest 5 minutes.
7. Loosen edges. Place a large plate over skillet; invert onto the plate; reposition any tomatoes in even layer if needed. Line serving platter with fresh spinach leaves if desired.
8. Garnish the top with fresh basil sprig; serve with crushed tomato sauce if desired.  
Serves: about 4

**About the Recipe:** Fresh mini red and yellow tomatoes burst into warm, sweet summer flavor. Layer Italian sausage with basil flavored crouton crumbs and top it with pepper jack cheese. Add a puff pastry top; bake it until golden. With a quick flip, you will have an Italian layered tarte tatin. Delicious served with some drizzles of chunky Italian sauce.