



Old Fashioned European Sausage Supper

With Creamy Dill Cucumber Salad, Roasted Beets, Potato/Onion Pierogi, and Fresh Garden Green Beans

2 Tablespoons olive oil, divided

1 large onion, peeled; sliced

Salt and black pepper as desired

3 ounces organic wild mushrooms, cleaned, trimmed

6 frozen Potato/Onion Pierogi

2 to 3 Tablespoons butter or as desired

2 to 3 (about $\frac{3}{4}$ pound) The Herbivorous Butcher vegan Italian Sausages*

1 Tablespoon Worcestershire sauce

Garnish: Minced green onions as desired

Garnish: Cherry or grape tomatoes

Serve with: Creamy Dill Cucumber Salad (see recipe link), Fresh Butter Basted Green Beans (see recipe link)

Place 1 Tablespoon oil in hot large skillet, add onion slices; sauté; season lightly with salt and black pepper; remove to plate to stay warm; add oil to skillet; when hot; add mushrooms; cook until tender; return onions to pan; mix; season as desired with salt and black pepper. Remove; keep warm.

Meanwhile, prepare Pierogi according to package directions until tender; drain; add butter, swirl to coat.

Slant cut sausage into serving chunks; cook on medium to medium high heat until browned on all sides and hot about 3 to 5 minutes. Drizzle and spoon Worcestershire sauce over the sausage.

To serve: Place warm Pierogi on serving plate; sprinkle with minced green onions. Spoon warm onion and mushrooms on serving platter; top with warm sausage chunks. Garnish with cherry tomatoes. Serves: 2 to 4

Serve with sides of: Creamy Dill Cucumber Salad; Roasted Beets; Potato/Onion Pierogi and Fresh Green Garden Beans

*Recipe can be prepared with other flavored sausage

About the Recipe: There is something very comforting about an Old Fashioned Sausage Supper, filled with spicy blended European spices. It is perfect served with chilled creamy cucumbers flavored with dill, oven roasted red beets, and tender pockets of potato Pierogi. Just sit back and enjoy!