

Bruschetta Bolognese

Rick Joslin

1 loaf Italian Country Bread
1 8oz jar of your favorite Pasta sauce, no meat
10 small cremini mushrooms, quartered
1 large onion, diced
2 Turkey Italian Sausages
2 tablespoons Olive Oil, divided
3 cloves fresh garlic, peeled

Empty the jar of pasta sauce into a 2 quart saucepan and simmer on low. In a small skillet, sweat mushrooms in 1 tablespoon olive oil. Add mushrooms to sauce and stir to incorporate. In the same skillet, heat remaining 1 tablespoons olive oil and remove skins from sausages. Brown sausages on all sides, then break up into small pieces. When cooked through, add to sauce and stir to incorporate. Slice bread into ¼" slices. Toast to a light brown then rub each piece lightly with fresh garlic. Place each slice onto plate and spoon one heaping tablespoon of sauce onto them and serve.