



Polska Sandwich

- 1 package of kielbasa
- 1 each green, red, yellow bell pepper
- 1 onion
- 6 slices of cheese (Cheddar, American, Swiss, Provolone, Jack or your choice)
- 2 Hoagie rolls

Method

Slice the kielbasa link in half lengthwise and in half again lengthwise. Grill the kielbasa until there is slight blackening or carmelization. Remove and let cool enough to handle. Dice the kielbasa into bite size pieces. Slice the peppers and onions into strips and sauté with a small amount of butter or oil until they are just starting to soften. Layer the bottom of the Hoagie rolls with the kielbasa. Add peppers and onions and top with cheese of your choice. Place under broiler on high until the cheese melts or just starts to bubble. Remove and top with steak sauce, mustard, ketchup or a remoulade.

Plate and serve with chips, fries and a couple of pepperocini.

Recipe by Jay Larkin, School of Hotel, Culinary Arts and Tourism, Schenectady County Community College