**Show Name:** Emeril’s Florida

**Episode Name:** “Florida Agriculture”

**Episode Number:** CCEMF-104H

**Grilled Spicy Sausage with Florida Sweet Potatoes and Peppers with Mustard Vinaigrette**

Recipe courtesy of Chef Justin P. Timineri/Executive Chef/Culinary Ambassador/Florida Department of Agriculture

***Ingredients:* Mustard Vinaigrette**

1/2 cup good quality light vinegar

1 tablespoon Florida honey

1 tablespoon spicy mustard

Sea salt and fresh ground pepper to taste

1 cup vegetable oil

Several splashes Florida hot sauce

1/2 lemon, juiced

4 garlic cloves, chopped fine

***Method:* Mustard Vinaigrette**

In a medium sized mixing bowl, add vinegar, honey, hot sauce, lemon juice, mustard and garlic. Using a whisk in a constant motion, slowly add one cup of the vegetable oil to the vinegar mixture. Whisk ingredients until fully combined. Taste vinaigrette, and adjust seasoning with salt and pepper.

***Ingredients:* Sausage, Peppers, and Sweet Potatoes**

2 pounds spicy smoked/ cooked sausage, cut into two inch pieces

2 large Florida Sweet potatoes, cut into 3/4 inch slices

2 Large Florida Potatoes, cut into 3/4 inch slices

2 Florida bell peppers, sliced

1/2 cup scallions, sliced

1/4 cup Florida parsley, chopped fine

1 tablespoon grill seasoning blend

Assorted fresh herbs for garnish

2 tablespoons vegetable oil

***Method:*** **Sausage, Peppers, and Potatoes**

Bring a medium sized pot of lightly salted water to a boil. Add the cut potatoes and sweet potatoes to the boiling water. Cook potatoes for about five minutes until they are almost cooked, but still raw in the centre. Drain potatoes and cool them down completely until ready to grill.

Pre heat char grill to medium high heat

In a large sized mixing bowl, add sausage, potatoes, peppers, 2 tablespoons vegetable oil, and 1 tablespoon grill seasoning blend. Toss the ingredients carefully. Place the ingredients on the char grill. Cook the sausage, peppers and potatoes for about 6 minutes or until char marks have formed and completely heated throughout.

***Plating / Assembly***

Remove food from grill and arrange on a platter. Drizzle the ingredients with some of the vinaigrette. Serve extra vinaigrette on the side.

To serve dish, garnish with scallions, parsley and fresh herbs. Serve warm.

**Yield:** Recipe serves 4