



sausage po'boy

Po'Boys are the official sandwich of New Orleans. Created to fill the bellies of the "poor boys" on the picket line during a street car strike in the 1920's, they are known for their generous, flavourful fillings and soft rolls.

Per sandwich:

2 Texas Ranch, Louisiana Cajun or Tennessee Country Sausages
crusty baguettes or Italian rolls

Choose as per your taste:

red onions, sliced

red and/or green peppers, seeded and sliced

large prawns

lettuce

tomato

olive oil

salt and pepper

Fire up the barbecue, turn the grill in your oven on high, or get a ridged cast iron pan good and hot on the hob.

Grill the sausages. Brush the onions, peppers and prawns if using with bit of oil and grill.

To serve, split the baguette or Italian roll length wise.

Drizzle with olive oil. Lay the sausages in the bread and dress with peppers, onions, prawns or lettuce and tomato. Season with salt and pepper.