

**SPANISH PORK AND SAUSAGE** by Pam and Richard Wright and Annie Bliss

I don't believe one can simply multiply the quantities and go from there. This should have had a sauce that coated the meat, but it ended up more like an au jus. But it tasted great.

Olive oil

15 pounds pork loins

60 sweet Italian sausages

1 pound yellow onions, chopped

4 bulbs of garlic, minced

8 cups dry white wine

1 #10 can diced tomatoes

4 Bay leaves

1 bunch chopped parsley

Salt and pepper to taste

Paprika to taste

1 baked potato per person

Cut the pork loins into ½ inch cubes. Season with salt, pepper, and paprika. Set aside while prepping other ingredients. Heat a large fry pan with olive oil and brown the pork in several batches. Transfer to a bowl.

Add sausages, onion, and garlic to the pan, in batches until onion is soft and sausage is browned, turning sausages several times. Add wine, tomatoes, bay leaves, and parsley. Return pork to pan. Cover and cook about 30 minutes.

Slice sausage in ½ inch pieces and return to the pan. Serve over baked potato.