

## Italian Sausage Salad

### For the Sausage Salad

1½ pounds Italian sausages  
1 red pepper  
1 yellow pepper  
2 small zucchini  
½ pound mozzarella  
1 tablespoon Dijon mustard  
1 tablespoon red wine vinegar  
¼ cup extra virgin olive oil  
1 cup mayonnaise  
1 cup pesto  
Salt and pepper to taste  
Pita bread

### For the Pesto

2 cups basil leaves  
½ cup extra virgin olive oil  
2 tablespoons pine nuts  
½ teaspoon salt

### For the Sausage Salad

Broil the sausages, turning frequently until browned on all sides. Wipe off any grease with paper towels. When they have cooled to room temperature, slice the sausages into 1/4-inch disks.

Dice the red and the yellow peppers.

Cut the zucchini into 1/2-inch cubes. Blanch them in boiling salted water for about 45 seconds, no longer. Drain and refresh the zucchini under cold water. Dry the cubes on paper towels.

Cut the mozzarella into small dice.

In a small bowl, beat the vinegar, the Dijon mustard, and the salt until well combined. Gradually whisk in the olive oil in a thin stream.

### For the Pesto

Place the basil, the pine nuts, and the salt in the bowl of a food processor or blender. Process until combined. Then gradually add the olive oil while continuing to process.

### To Complete the Salad

Beat in the mayonnaise and the pesto, until fully homogenized. Taste for salt and pepper.

In a large bowl, combine all the chopped ingredients, then stir in the pesto dressing until well coated.

Heat the pitas gently over a gas range or in an oven. Cut them in half, open the pockets and stuff with the sausage salad. Any remaining salad will keep in the refrigerator for several days.