



Chef's

NOTES

This box contains some of my family's favorite meats. My wife Kristen is from Santa Maria, a decent-sized town along the Central Coast filled with a whole lot of farms that grow produce that's sold around the globe, alongside some of the best wine production in California. But the best thing to come from Santa Maria is the tri tip. I like to keep the seasoning simple - garlic, salt, pepper, and parsley - a combo of flavors that leave behind memories of long summer nights spent outside in the company of family and great friends. I have my wife and my family and this simply prepared tri tip, cooked over red oak to thank for where I am today. I hope that within this box you'll find the tools needed to create your own summertime memories to lead you to your next adventure. Or just your next great dinner.

- Chef Brad Wise



Santa Maria Tri Tip

Butcher's Blend Ground Beef

Honey Barbecue Chicken

St. Louis Spare Ribs

Double Cut Pork Chop

Green Chorizo Sausage

Italian Sausage Links



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I Italian Sausage & Pepper Sandwich

Ingredients

- 4 Italian sausage links
- 2 bell peppers, julienned
- 1 yellow onion, julienned
- 2 tbsp garlic, minced
- 1 tsp kosher salt
- 1 tbsp canola oil
- black pepper, to taste
- 4 hot dog buns
- Duke's Mayo
- French's Yellow Mustard

✓ Step 1

Slice your bell peppers and onions into long strips. Mince the garlic.

✓ Step 2

In a pan on medium heat add the canola oil and saute the peppers, onions, and minced garlic until they are cooked, about 15 minutes or until translucent. Transfer to a plate to cool until you're ready to build your sandwiches.

✓ Step 3

Preheat your grill or pan (*for those cooking inside*) to medium heat. Add a bit of oil to the pan so the sausages don't stick. When cooking anything in a casing, remember you can't cook on too high a heat, as you risk bursting the casing.

✓ Step 4

You don't need to worry about seasoning your sausages. Add the sausages directly to the pan or onto the grill and cook until they register 160 degrees.

✓ Step 5

Once you're ready to build your sandwiches, lather your buns (*tip: When shopping for hot dog buns at the grocery store, look for the softest, largest rolls they carry*) with good mayonnaise, like Duke's Mayo, which you can pick up at The Wise Ox, French's Yellow Mustard, add your beautifully cooked Italian sausages, pile on the peppers and onion as high you can and enjoy!

