

BAKED SAUSAGE AND POTATOES WITH ROASTED RED PEPPERS

Submitted by Edie Briley

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| 1 tbs salted butter | 1/2 (8-ounce) jar roasted red peppers, drained |
| 1 tbs extra virgin olive oil | 1/4 cup grated Parmigiano-Reggiano Cheese |
| 1 large onion, thinly sliced | Sea salt and freshly ground black pepper |
| 1 hot sausage links casing removed | 4 russet potatoes, peeled and thinly sliced |
| 1 hot sausage links casing removed - Can use brats or Italian Sausage | |

Preheat oven to 450 degrees. Grease a Lodge 12 inch cast iron oval server with 1 Tablespoon of the butter. Melt the remaining 2 tablespoons butter with 1 tablespoon of the oil in a Lodge 10 inch cast iron skillet over medium heat. Add the onions, and cook, stirring occasionally, until golden brown, about 20 minutes. Remove from heat. Layer the potato slices evenly over the bottom and up the side of the oval server, overlapping them; reserve enough of the potato slices to cover the top. Crumble the sausage meat over the peppers, drizzle the remaining 1 tablespoon oil, sprinkle with the cheese, and season with salt and pepper to taste. Bake until the potatoes are browned, the sausage is fully cooked, and you can easily insert a sharp knife through the center, about 25 minutes. Serves 6 to 8

Meeting, Greeting, Cooking & Eating

Gathering on the 2nd Saturday of each
month at Palmetto Island State Park



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