



Crockpot Smoked Sausage, Green Beans, and Potatoes

Prep/ Cook Time: 4 to 6 hours

SERVES 4

Ingredients:

- 1 lb. smoked sausage
- 4 medium potatoes, peeled and cubed
- ½ medium onion, sliced
- 2 (14 ½ oz.) cans green beans, drained
- ½ teaspoon black pepper
- Salt, to taste

Steps:

1. Combine all ingredients **EXCEPT smoked sausage**, and place in crock pot.
2. Add water to barely cover ingredients. (Can also use Chicken Broth in place of water for more flavor!)
3. Cover. Cook over Low for 4-6 hours **or until potatoes are done.**
4. One hour before ready to serve cut the smoked sausage into bit sized pieces and add to top **DO NOT STIR.**
5. Mix before serving, and serve with a slotted spoon so the water can drain away, or drain the whole batch.

Serve it with cornbread and coleslaw!