

## Main Dishes

Pork

### Sausage Casserole

This casserole was my emergency meal. Something you can put together in a hurry. I would start the meat, come back to the kitchen and add the vegetables. Start the timer and come back for the finished meal.

2 lbs. fresh or smoked sausage

4 medium potatoes, peeled and halved

4 large carrots, sliced

2 medium onions, quartered

1/2 cup water



Preheat oven to 400 degrees.

Slice sausage into 4-inch serving pieces and bake uncovered in roasting pan for 1 hour.

Remove from oven, drain off fat, and add potatoes, carrots and onion to the sausage.

Pour water on top of vegetables and cover roasting pan with heavy duty aluminum foil.

Poke holes in top of aluminum foil with fork so steam can escape.

Return to oven and continue baking one hour or until vegetables are tender.

Remove foil and brown slightly; about 1/2 hour longer.

Remove casserole from oven and let set for 10 minutes.

Serve with your favorite salad.

Yield: 4 to 6 servings.

NOTE: I use the baby carrots and let the family season the vegetables on their plates. My gang likes to get out the ketchup bottle and dip their sausage.

If you are not in a hurry, this can be baked in a 350 degree oven, adjusting the baking times accordingly.

I make pot roasts in the same matter baking at the 350 degree oven temperature. Pork chops can be substituted for the sausage and adding a bottled barbeque sauce can be spread on top of the pork chops the last 1/2 hour of baking. My meatloaf is another meal in which these vegetables can be added in the last 1-1/2 hours of baking.