

## **Smoked Sausage and Potato Casserole**

### *Ingredients:*

- 1 pound smoked sausage, sliced into rounds
- 7-8 medium potatoes
- 1 small onion, diced
- 3 Tablespoons butter
- 3 Tablespoons flour
- 1 cup water
- 1 1/2 cups milk
- salt and pepper to taste
- 1 cup shredded cheese. I used a fiesta blend because it's what I had but a cheddar would be awesome.

**From Cookin' Mimi URL of recipe: <http://cookingmimi.wordpress.com/2011/04/21/smoked-sausage-and-potato-casserole/>**

### *.Directions:*

Scrub potatoes clean, place in a large pot and cover with water. Add salt, bring to a boil and cook until potatoes can just be pierced with a fork. You want them to be just barely cooked since they will bake in the oven once the casserole is finished. Drain potatoes and let them cool to room temperature then refrigerate until needed.

Preheat oven to 400 degrees. Butter or spray a 9x9" pan or 2 quart casserole dish. Sauté the sausage and onions in a skillet over medium heat until onions are softened and sausage has browned. Remove sausage and onion to a plate and reserve. \

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Turn heat to medium low and in the same skillet melt the butter, then add the flour, whisking well to combine. Cook and stir for 2 or 3 minutes then slowly add the water whisking constantly to prevent lumps. Once the mixture is smooth and bubbling pour in the milk while stirring. Add salt and pepper to taste and cook over low heat for about five minutes or until mixture has thickened. Remove from heat.

Peel and slice the potatoes. Add 1/3 of the potatoes to the buttered dish, then add 1/3 of the sausage and onions, and 1/3 of the gravy. Repeat layers twice. Bake for 25-30 minutes or until the casserole is bubbly, top with cheese and bake 5-10 minutes longer until cheese is melted. Let rest for 10 minutes before serving.

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