



Sausage & Sauerkraut

- 2 1 lb. cans small potatoes, quartered*
- 2 cans (13-16 oz.) sauerkraut, drained*
- 2 cans sliced carrots*
- 2 cans (8 oz.) mushrooms*
- 1 onion, chopped (1 cup)*
- 1 pkg. (1-1 1/2 lb.) kielbasa sausage*
- 3 Tbs. country-style Dijon mustard*
- 1 Tbs. vinegar, preferably apple cider*
- 2 tsp. sugar*
- 1 tsp. cornstarch*
- 1/4 tsp. pepper*
- 1 Tbs. chopped fresh parsley*

- ◆ Place potatoes, sauerkraut, carrots, mushrooms and onion in 12" DO. Cut kielbasa diagonally into 1/2"-thick slices, arrange over top of mix.
- ◆ Stir together mustard, vinegar, sugar, cornstarch and pepper; pour over kielbasa. Cover; cook at 300° F for 1 1/2—2 hours.
- ◆ Stir to combine. Sprinkle with parsley.

*from the files of
Stan Kowalski Jr.*