

SMOKED SAUSAGE OKTOBERFEST



- 1 (1 LB.) PACKAGE SMOKED SAUSAGE, ANY VARIETY, CUT INTO 6 PIECES
- 4 TO 6 MEDIUM POTATOES, PEELED, IF DESIRED, CUT INTO 1-INCH PIECES
- 2 (14 TO 16 OZ.) CANS SAUERKRAUT, DRAINED
- 1 MEDIUM ONION CUT INTO WEDGES
- 1 CUP APPLE CIDER OR APPLE JUICE
- 1/4 TEASPOON GROUND PEPPER
- 2 MEDIUM RED AND/OR GREEN COOKING APPLES, CORED, CUT INTO 1/4 INCH SLICES

COAT A 4-QUART DUTCH OVEN WITH NONSTICK COOKING SPRAY. ADD THE SAUSAGE. COOK OVER MEDIUM HEAT FOR 5 MINUTES, TURNING TO BROWN EVENLY. ADD POTATOES, SAUERKRAUT, AND ONION. POUR APPLE CIDER OVER POTATO MIXTURE. SPRINKLE WITH PEPPER. BRING TO A BOIL. REDUCE HEAT. COVER AND SIMMER FOR 20 MINUTES. ADD APPLE SLICES. COVER AND SIMMER FOR 3 TO 5 MINUTES OR UNTIL POTATOES AND APPLE SLICES ARE TENDER. SEASON TO TASTE WITH SALT AND PEPPER.

LIBERTY
(Lil BIRDIE) SAYS,
"HAPPY HALLOWEEN!"

