

TIM FARMER'S COUNTRY KITCHEN

CHEESY POTATOES W/ SAUSAGE

1 tablespoon butter

1/3 onion, sliced

Smoked sausage, sliced thin

*8-10 redskin potatoes, peeled,
boiled and sliced thin*

Salt

Pepper

Garlic Powder

Shredded cheddar

Shredded parmesan



In saute pan, cook onions in butter until soft. Add in smoked sausage and cook until starting to brown. Remove from heat. In baking dish, grease bottom with butter and layer with potato slices. Sprinkle with salt, pepper and garlic. Pour half of onion/sausage mixture on top of potatoes. Sprinkle with cheeses. Add another layer of potatoes, seasonings and rest of onions and sausage. Cover top with more cheese until covered. Heat until cheese is melted. (Can cover if needed).