

WINTER VEG.&SAUSAGE CASSAROLE

SERVINGS

8 16 32

1 2 4 LB. ITALIAN SAUSAGE

1 ½ 3 6 LBS. RUSSET POTATOES

1 ½ 3 6 LBS. TURNIPS

1 2 4 EACH SMALL CABBAGE

½ 1 2 LBS. CARROTS

8 16 32 OZ. CREAM CHEESE

½ 1 2 CUP PARMESAN CHEESE

2 4 8 TBSP BUTTER OR
MARGARINE

SALT & PEPPER TO TASTE

1. PLACE SAUSAGE IN POT OF WATER, COOK UNTIL NO LONGER PINK INSIDE. SLICE INTO ½ SLICES, SET ASIDE. WASH & CUT VEGETABLES INTO ½ INCH PIECES. COOK IN A LARGE POT OF WATER UNTIL TENDER. DRAIN & MASH VEG.

2. STIR IN CREAM CHEESE & PARMESAN CHEESE & COOKED SAUSAGE, SEASON WITH SALT & PEPPER.

3. PLACE MIXTURE INTO BAKING DISH, BAKE AT 350 FOR 45 MIN., UNTIL LIGHTLY BROWN ON TOP.