

Cheesy Sausage Potatoes

I'm not a huge fan of sausage...unless it's in gravy. And then, by all means, bring on the sausage. But I absolutely LOVE this dish – sausage and all. The meat gives the potatoes a wonderful flavor. It all cooks in a sour cream “sauce,” yielding a nice and tender potato. Ohhhh, baby. Did someone say sausage gravy?

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Ingredients

- 1 pound ground sausage
 - 6 cups potatoes, chopped into 2 inch chunks (with or without the peel – I leave the peel on)
 - 2 cups sour cream
 - 1 cup shredded cheese + more for serving
 - 1, 4 ounce can diced green chilies
 - ½ teaspoon chili powder
 - 1 teaspoon salt
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Steps

Brown sausage in a skillet. Drain. Transfer to a 4-5 quart greased crock pot. Add potatoes, sour cream, 1 cup cheese, chilies, chili powder, and salt. Stir.

Cover and cook on low for 6-8 hours or until potatoes are fork tender. Serve with slotted spoon. Sprinkle each individual serving with shredded cheddar cheese.

Yield: 5-6 servings

Notes:

-There will be a good amount of juice left in the bottom. I haven't figured out a use for it yet. It could be thickened and served over bread as a “gravy.”

-You can prep the potatoes the night before. Place in bowl and cover with water – refrigerate until needed.

-We like this as a breakfast-dinner. Leftovers can be reheated the next morning for breakfast.

I wasn't sure what to expect from such a simple and easy recipe, but the end result was so fantastic that it had my entire family (including my in-laws!) raving, and every one of us had seconds! This is comfort food at its finest, and best of all it uses real food ingredients. I love this recipe, and will be adding it to our regular family meal rotation!

--Beth - *Red and Honey*