

## *Italian Sausage with Potatoes & Green Peppers*

**Use a 3 to 4 inch deep roasting pan.  
Bake at 425° for two and one-half hours**

- **Italian Sausage (approximately 8 ounces per person)**
- **White Idaho baking potatoes washed well. Two to three people per potato. (We don't peel potatoes – but that's a personal preference.)**
- **Green, red and/or yellow peppers washed well. Two to three people per pepper.**
- **Large onions – four people per onion.**
- **Cooking spray like Pam.**
- **Allow extra of each item for larger eaters – like Mike.**

Cut sausage into 6 inch pieces. We leave the skin on the potatoes because we like the way it tastes. If you prefer and love extra work, you can peel. Cut potatoes in half lengthwise. Cut each half into three pieces. Peel onion, cut in half, cut each half into fourths. Spray pan liberally with Pam. Place potatoes in a single layer in the bottom of the pan. Next single layer of peppers. Next single layer of onions. Place Italian sausage on top in a single layer. Put one-half inch of water to cover bottom of the pan. Cover completely with foil and check water in bottom of pan. If dry add just enough water to cover bottom again and leave foil off. Bake for another hour or until sausage is brown.

**Mike's Favorite – Smother this with hot giardiniera.**