

Cheesy Sausage Potato Bake



Potatoes

4 to 5 Yukon Gold or yellow potatoes

Roux

4 tablespoons butter
1/4 cup chopped sweet onion
1/4 cup brown rice flour
1 teaspoon salt
1/2 teaspoon ground dry mustard
Dash ground cayenne pepper
1 1/2 cups milk
2 cups shredded Colby Jack cheese

Sausage

1 (12 ounce) package smoked turkey sausage, sliced
1 (12 ounce) package peas and carrots, thawed
1 1/2 cups shredded Colby Jack cheese

In a Dutch oven, cook potatoes in lightly salted water until slightly tender, drain, and set aside. Do not over cook potatoes.

In a medium saucepan, saute onions in butter over medium-low heat. Blend in flour, salt, dry mustard, and cayenne pepper, stirring until smooth. Gradually add milk, stirring constantly until slightly thickened. Add cheese, stir until melted.

Add sausage and vegetables to sauce. Cook on medium-low for 5 minutes. Add sausage and sauce to potatoes. Toss to coat. Pour into a greased 13 x 9 inch baking dish. Sprinkle with cheese.

Bake at 350 degrees for 30 minutes, or until bubbly and cooked through. Serve warm.

Serves 6

Cook's Note: Cover with aluminum foil when reheating for a bonus meal.

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