



The Golden Thimble's Blue Book Recipes

<http://www.thegoldenthimble.com>

Sausage and Potatoes Italiano

1 lb of bulk Italian Sausage (I used a roll of Jimmy Dean mild)

4 cups of water

1 cup of milk

¼ cup of Parkay Margarine

2 boxes (4.9 ounces each) Betty Crocker Au Gratin Potatoes

½ cup of chopped green onions (8 medium)

Heat oven to 400 degrees. Spray a 9 by 13 inch glass baking dish with non stick cooking spray. In skillet cook the sausage, crumbled and drain grease when done.

In 3 quart saucepan heat the water, milk, and margarine to boiling. Remove from heat and stir in the 2 sauce packets and the 2 packets of potatoes. Stir in the sausage and the onions until well blended. Place this mixture into your 9 by 13 inch dish.

Bake 30-35 minutes or till potatoes are tender and done.

Serves 5