

## **Pork**

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# **Kielbasa Casserole**

Tom Mullen

**Servings: 6**

**1 pound Polish kielbasa or smoked sausage, cut in 1/4" slices**  
**2 tablespoons stick margarine**  
**3 medium potatoes, peeled, halved lengthwise and cut in 1/4" slices**  
**1 large onion, sliced into rings**  
**1 large pepper, green or red, sliced into strips**  
**1 can (14 oz) shredded sauerkraut, drained.**  
**1/4 teaspoon celery seed**  
**1 can (10 3/4 oz) cheddar cheese soup (undiluted)**  
**1 cup (4 oz) mild cheddar cheese, shredded**

Preheat oven to 350 degrees.

In a 10-inch frypan, saute kielbasa over medium-high heat until browned.

Add margarine to frypan. Place potatoes, onions and pepper into frypan with kielbasa and cook until softened, about 10 minutes.

Add sauerkraut to pan, mix well; cook an additional 5 minutes.

Remove mixture from stove and drain off any excess liquid.

Place mixture in 13-in x 9-in baking dish and spread evenly. Sprinkle with celery seed. Place cheddar cheese soup on top of mixture. Stir mixture to thoroughly mix. Spread cheddar cheese evenly on top.

Bake in oven for 40 minutes or until bubbly.

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Per Serving (excluding unknown items): 89 Calories; 4g Fat (38.3% calories from fat); 2g Protein; 13g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 49mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 1 Fat.