

---

# Potato Sausage Bake

*Kenneth Merketch*

*St Therese de Lisieux Commemorative Cookbook - Wellington, FL - 2010*

**5 pounds potatoes, cut in 2-inch by 1-inch wedges**

**1/4 cup oil**

**2 large onions, sliced**

**1 pound plum tomatoes**

**salt**

**pepper**

**3 pounds Italian sausages (sweet, hot or both)**

Preheat the oven to 450 degrees.

Peel and cut the potatoes. Rub them with oil and place in a baking pan. Scatter the sliced onions over the potatoes. Place the tomatoes in the pan. Add salt and pepper.

Prick the sausage with a fork and place in the pan.

Bake in the oven until the sausage and potatoes are 3/4 done. Cover the pan with aluminum foil to complete cooking.

Yield: 8

**Pork**

---

*Per Serving (excluding unknown items): 2445 Calories; 58g Fat (20.8% calories from fat); 53g Protein; 446g Carbohydrate; 45g Dietary Fiber; 0mg Cholesterol; 180mg Sodium. Exchanges: 27 Grain(Starch); 7 Vegetable; 11 Fat.*