

## Pork

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# Potato Sausage Casserole

Casserole Recipes

Servings: 6

**1 pound bulk pork sausage or ground pork**  
**1 can (10 3/4 oz) condensed cream of mushroom soup, undiluted**  
**3/4 cup milk**  
**1/2 cup chopped onion**  
**1/2 teaspoon salt**  
**1/4 teaspoon black pepper**  
**3 cups sliced potatoes**  
**1/2 teaspoon butter, cut into small pieces**  
**1 1/2 cu (6 oz) shredded Cheddar cheese**  
**sliced green onions (optional)**

Preheat oven to 350 degrees. Lightly coat 1 1/2-quart casserole with non-stick cooking spray.

Brown sausage in large skillet over medium heat for six to eight minutes, stirring to break up meat. Drain fat.

Stir together soup, milk, onion, salt and pepper in medium bowl.

Place half of potatoes in prepared casserole. Top with half of soup mixture; top with half of sausage. Repeat layers, ending with sausage. Dot with butter.

Cover casserole with foil. Bake 1 1/4 to 1 1/2 hours or until potatoes are tender. Uncover; sprinkle with cheese. Bake until cheese is melted and casserole is bubbly. Garnish with green onions, if desired.

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Per Serving (excluding unknown items): 193 Calories; 15g Fat (67.5% calories from fat); 9g Protein; 7g Carbohydrate; trace Dietary Fiber; 35mg Cholesterol; 783mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 2 1/2 Fat.