

Sausage and Potato Casserole

- 8 large potatoes, peeled and sliced

8 large hard-boiled eggs, sliced

4 oz. Butter

8 oz. Sour Cream

12 slices Bacon
- 1 med red onion thinly sliced

4 oz. Cheddar cheese grated

1 lb. smoked Polish sausage

Salt and black pepper to taste

- 1 Boil potatoes in their skin and the eggs.

2 Peel potatoes and eggs.

3 In a baking dish layer, the ingredients:

4 start with sliced potatoes on the bottom,

5 Next a layer of the bacon slices

6 Next a layer of the egg slices

7 Next a layer of the onion's slices

8 Next a layer the grated cheese

9 Next a layer the sausage slices

10 repeat the process layers at list tree more times

11 the last layer should be the potatoes

12 Bake the dish in the oven for 45-60 minutes at 400° F until potatoes are crisp on the top and cheese melted

13 Server with optional sour cream

14 Serve and enjoy!

Servings: 6Yield: 6

Degree of Difficulty

Degree of Difficulty: Very easy

Oven Temperature: 400°F

Cooking Times

Preparation Time: 30 minutes
Cooking Time: 50 minutes
Total Time: 1 hour and 20 minutes

Nutrition Facts

Serving size: 1/6 of a recipe (47.5 ounces).
Percent daily values based on the Reference Daily Intake (RDI) for a 2000 calorie diet.
Nutrition information calculated from recipe ingredients.



Amount Per Serving	
Calories	4507.28
Calories From Fat (86%)	3858.6
% Daily Value	
Total Fat 408.16g	628%
Saturated Fat 27.12g	136%
Cholesterol 414.25mg	138%
Sodium 5067.05mg	211%
Potassium 6337.61mg	181%
Total Carbohydrates 67.06g	22%
Fiber 3.82g	15%
Sugar 10.21g	
Protein 142.29g	285%