

BAR HA Ranch Creamy Sausage Stew - Shirley Horricks

- 8-10 medium potatoes cut into 1-1/2" pieces
- 2 large onions, quartered
- 1 large green pepper, cut into 1" pieces
- 1 large red pepper, cut into 1" pieces
- 2 lbs smoked Polish Sausage cut into 1" pieces
- 1/3 cup vegetable oil
- 1 tablespoon dried basil
- 2 teaspoon salt
- 1 teaspoon pepper
- 1 pint whipping cream
- 3 tablespoon cornstarch
- 3 tablespoon water

Place potatoes in a 5 quart roasting pan, add onions, peppers and sausage, toss gently.

Combine oil, basil, salt, pepper and pour over meat and vegetables and toss well.

Cover and bake at 350 degrees for 45 minutes, then stir.

Add cream, cover and bake 30-40 minutes longer or until potatoes are tender.

Combine cornstarch and water and stir into the stew. Place roasting pan on burner and bring to a boil stirring constantly until thickened.

Yield 10-12 servings.

This stew is even better the next day!

