



Cheesy Smoked Sausage & Potato Casserole Recipe

Ingredients

3 cups idaho potatoes, peeled, boiled and cut into cubes when cool, approx. 1 lb
4 tablespoons butter
4 tablespoons flour
2 cups milk
1/2 teaspoon salt
1/4 teaspoon pepper
1/2 lb Velveeta cheese, diced
1/2 cup sharp cheddar cheese, shredded
1 lb skinless smoked sausage (Eckrich is my favorite brand)
1/8 teaspoon paprika

Directions:

1

Cut skinless smoked sausage in half, lengthwise, and then chop into 1/2 inch "half moon" cuts. Cook in a frying pan for about 15 minutes, turning frequently to SLIGHTLY brown.

2

Meanwhile, put cooked & diced potatoes in 2 quart casserole. Add cooked meat and give it a gentle toss.

3

Mix all remaining ingredients (except for shredded cheddar cheese & the paprika) in a saucepan over medium heat until warm, melted and smooth. (Use a whisk and stir constantly.).

4

Pour white/cheese sauce over potatoes and meat. Sprinkle shredded sharp cheddar cheese on top, and then sprinkle paprika evenly over the top.

5

Bake in preheated 350°F oven for 35-45 minutes (watch, until golden brown on top).

6

NOTE: You can substitute: 1/2 lb. hot dogs, sliced into 1/2-inch slices OR 1/2 lb. ham diced into 1/2-inch dices OR 12 oz. can of Spam diced into 1/2-inch dices, instead of the smoked sausage.

[Petrova Tillery](#) shared [Incredible Recipes's](#) [photo](#).