



Weekly Feature: German Sausage (Wunderbar!)

German Potato Casserole

1 lb. German sausages
1/2 c. onion (chopped)
1 tsp. salt
1/8 tsp. pepper
1/2 c. water
4 c. diced potatoes (cooked)
4 strips bacon
1/3 c. celery (diced)
1/2 tsp. sugar
1/4 tsp. dry mustard
1 tsp. cider vinegar
4 tbsp. mayonnaise

Fry sausages according to directions on package. Fry bacon in skillet until crisp and remove from pan. Saute onions and celery in bacon drippings until limp. Add salt, sugar, pepper, dry mustard, water and vinegar. Boil 2 minutes. Crumble bacon; add bacon, potatoes and mayonnaise to seasoned sauce. Top with sausages and heat in a 300 degree oven for 20 minutes.



Serve with
bread!

or your favorite beverage, sauerkraut, and sourdough