

Cheesy Smoked Sausage & Potato Casserole



Ingredients

3 cups potatoes, peeled, boiled, cubed
4 T butter
4 T flour
2 cups milk
½ tsp salt
¼ tsp pepper
½ lb Velveeta cheese, diced
½ cup sharp cheddar cheese, shredded
1 lb skinless smoked sausage
1/8 tsp 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.