

Ski Club Sausage and Peppers

1-2 lbs Italian Sausage
1 large green pepper
4 large potatoes
Rosemary

Peel potatoes and cube. Layer into a 13 x 9 inch pan and add water to cover the bottom of the pan. Cut up the sausage into 3 inch pieces and slice in half. Layer on top of potatoes. Slice pepper into bite size pieces and layer on top of sausage. Sprinkle some rosemary on top. Cover with foil and cook at 400 degrees for about ½ hour. Uncover, stir and turn sausage. Cook for another ½ until sausage is cooked through and potatoes are soft.

Bon appetite! Recipe submitted by Claire Longworth. Hey I think I remember this one from Sausage Night!