

Cabbage Sausage Supper from Taste of Home

Everyone is surprised at how this flavorful combination of cabbage and sausage calls for just a few ingredients. I complete the meal with a no-bake fruit dessert. —Ruby Williams, Bogalusa, Louisiana

TOTAL TIME: Prep: 10 min. Cook: 40 min. **YIELD:** 12 servings.

- 2 pounds Fully Cooked Smoked Sausage Rope, halved and cut into 3/4-inch slices
- 1 large onion, cut into eighths
- 1 medium head cabbage, chopped
- 1/2 cup water
- 1 pound carrots, cut into 1/2-inch slices
- 5 medium potatoes, peeled and cut into 3/4-inch cubes

1. In a Dutch oven or soup kettle, cook sausage and onion over medium heat until sausage is lightly browned and onion is tender; drain. Add the cabbage and water. Cover and cook on low for 10 minutes. Stir in the carrots and potatoes. Cover and cook for 25-30 minutes or until the vegetables are tender.