

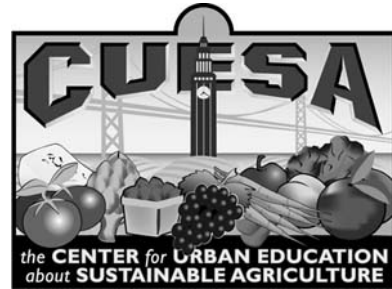
Real Meals Real Fast

By Jessica Prentice

Sausage with Potatoes and Cabbage

Ingredients:

Bacon drippings, olive oil, lard or other fat
2 leeks, sliced thin, including much of the green part *or* 1 large onion, sliced thin
1 small head cabbage or ½ large head cabbage, shredded
3 medium potatoes (such as Yukon gold), diced
Hot water as needed
½ bunch greens (ie. chard, kale, collards; or mustard, radish, or turnip greens), sliced into ribbons
½ teaspoon caraway seeds (optional – a pinch or two)
2 whole sausage in casings, either fresh or smoked
Sea salt and freshly ground pepper to taste
Sour cream or crème fraiche



Procedure:

Heat bacon drippings, oil or fat in large skillet over medium-high heat. Once hot, add whole sausage and brown on both sides. Add leeks (or onions) to pan around sausage and sauté. Remove sausage from pan and allow to cool. Add shredded cabbage to the pan along with a pinch of salt, and optional caraway seeds. Continue to sauté a few minutes, until cabbage begins to wilt. Add greens and stir gently. Add diced potatoes, another pinch of salt, and about a ¼ cup hot water. Cover, reduce heat somewhat, and allow to steam until potatoes are just tender. Slice the sausage and add it back to the pan, stirring to incorporate and heat through, making sure the sausage is cooked thoroughly. Add plenty of salt and fresh ground pepper. Taste and adjust. Serve in a shallow bowl with a big dollop of sour cream or crème fraiche.

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