

German Potato & Sausage Casserole

Swick

Serves 1 | Active Time: 30 minutes | Total Time: 1 hour 30 minutes

Step 1: Mise en Place

- 10 medium potatoes
- 2 medium onions

Peel and dice the potatoes and parboil them till nearly cooked. Peel and dice up the onions into bit size pieces.

Step 2: Cooking Onions and Bacon

- 1/2 package bacon

The bacon is best if it's frozen because it's easier to cut. Cut into bit size strips. Cook the bacon till the fat renders out then add the onions and cook till translucent. When they are done cooking set them aside but leave the rendered fat in the frying pan for the roux.

Step 3: Making the Roux

- 6 tbsp butter
- 3/4 cup flour
- 2 cups of stock
- 3 tsp powdered thyme
- 1 1/2 tsp dry mustard
- 1 tbsp sugar
- 3/4 cup vinegar
- salt and pepper to taste
- 3/4 cup white wine

Melt butter in the pan with the bacon fat. Once melted add the flour a bit at a time and whisk it together. Now add the wine and once combined start adding stock a little at a time. Now add the thyme, mustard and sugar. Lastly add the vinegar and salt and pepper.

Step 4: Assembling the Casserole

- 8 bratwurst sausages
- fresh thyme

In a large bowl combine the cooked potatoes and roux. Now fold in the cooked bacon and onions. Once everything is combined pour it all into an oven proof casserole dish. Flatten it all out. Remove some thyme leaves and finely chop them up and sprinkle over the top. Now lay the sausage across the top and you're ready for the oven.

Step 5: Baking the Dish

Preheat the oven to 375 degrees. Place the casserole into the oven for about 45 minutes. It should be bubbling hot and the sausage cooked through. Once finished let it stand for 10 to 15 minutes before serving.