

Baked New York Style Sausage Dinner (Serves 4-6)

Ingredients:

- 8 links of any New York Style Sausage
- 1 large onion sliced
- 3 garlic cloves chopped
- 4 tblsp olive oil
- 4 medium potatoes, cut in quarters
- 6 carrots, cut in half or quarters if large.
- 1 tbisp chopped parsley
- 1/4 cup water and 1/4 cup white wine



Procedure:

Brown sausage in frying pan on top of stove.

Place sausage in large casserole dish (reserve drippings). Arrange potatoes and carrots between sausages. Saut6 onions, garlic and parsley in reserved drippings and pour over sausage and vegetables evenly. Add water and wine mixture. Cover and bake in oven at 3500 for approximately 1 hour, basting occasionally. Remove cover last 15 minutes to allow potatoes to brown.