



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 tablespoon olive oil
4 medium potatoes, cut in quarters
6 carrots, cut in half or quarters if large
1 teaspoon 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.
- Sauté 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 350 Degrees for approximately 1 hour, basting occasionally.
- Remove cover last 15 minutes to allow potatoes to brown.

