

Cajun Potatoes

Yields 8 to 10 servings

2 lb. - potatoes, sliced

2 cloves - garlic, crushed

1 large - onion, diced

1 large - bell pepper, diced

1 to 2 bunches - green onions, diced

2 to 3 stalks - celery finely diced

1 pound ring - smoked sausage, sliced

cayenne pepper

salt & pepper

Grease a casserole dish. Layer with potatoes slices.

Sprinkle with cayenne pepper and salt. Mix remaining ingredients in bowl and salt and black pepper it. Use half of that over your potatoes. Arrange sausage over that, repeat.

Cover with foil and poke single hole in top, to vent. Bake at 300 °degrees to 350 ° for 1 1/2 hours.