

Smith Meadows Baked Sausage and Potatoes

INGREDIENTS:

2 packages of Smith Meadows Rosemary Pork Sausage
4 Small Sweet Potatoes cut into bite size wedges
4 Small White Potatoes cut into bite size wedges
1 large onion cut into bite size pieces
 ¼ cup rosemary
 2 tsp coriander
 2 cups white wine
1 fennel bulb cut into bite size pieces

PREPARATION:

Parboil the sausages for 4 minutes and remove the skins. Cut into quarters and set aside. In a large dutch oven, heat 3 tbsp olive oil. Add the onions and cook on high heat until translucent. Add sausage and rosemary and coriander. Cook until the sausage gets a little brown. Add the white wine and the potatoes. Cover with the lid and bake at 350 degrees for ½ hour or until the potatoes are done.