

CREAMY SAUSAGE STEW

INGREDIENTS

- 8 medium red or other white potatoes, cut into 1-inch cubes, or about 4 cups
- 1 1/2 cups coarsely chopped onions
- 1 large green bell pepper, cut in 1-inch pieces
- 1 large red bell pepper, cut in 1-inch pieces
- 2 ribs celery, cut in 1-inch slices
- 1 1/2 pounds Martin's Hot or Mild sausage, sliced about 1-inch thick
- 3 tablespoons olive oil
- 2 tablespoons dried leaf basil
- 1 teaspoon salt, or to taste
- 1 teaspoon pepper
- 2 cups heavy cream
- 3 tablespoons cornstarch
- 3 tablespoons cold water

PREPARATION

Place potatoes in an oven-safe Dutch oven or large baking pan. Add onions, peppers, celery, and Martin's Hot or Mild sausage; toss gently. Combine oil, basil, salt and pepper. Pour over the meat and vegetables; toss well. Cover and bake at 350 degrees for 45 minutes; stir. Add the heavy cream; cover and bake for about 30 minutes longer or until the potatoes are tender. In a measuring cup or small bowl, combine the cornstarch and water; stir into stew. Place the stew on the stove top and bring to a boil, stirring until thickened.

Serves 8.

