



CREAMY CABBAGE, SMOKED SAUSAGE AND POTATO STEW

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 lb kielbasa or any sausage you like
- 1 small head of cabbage
- 4-6 boiling potatoes
- 4 cups water or chicken broth
- 1/4 cup whipping cream
- 1/4 cup butter
- salt to taste
- fresh ground black pepper
- garlic salt
- 3 dashes red pepper sauce (Tabasco)

Instructions

1. Cut sausage into bite-size pieces and brown in stew pot.
2. Cut cabbage and potatoes into bite-size squares.
3. Add potatoes to stew pot with sausage to brown a bit.
4. Add all ingredients except for cabbage.
5. Add cabbage last so it doesn't get soggy.
6. Simmer just until potatoes are done. (Don't overcook or potatoes will fall apart).