



Pork Sausage with Potatoes

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Ingredients

for two:

pork sausage

3 potatoes, peeled and sliced

black paper

oregano

salt

1/2 cup white wine

1/2 cup water

1 tbsp olive oil

Instructions

Divide the sausage in two equal portions. Roll each portion into a circle and firm with a wooden pick. Place the portions in a baking pan with the sliced potatoes, sprinkle with salt, black paper, oregano. Add the water and the wine. The liquid must almost cover the potatoes. Add the olive oil and bake at 400°F in a preheated oven about 35-40 minutes or until the liquid is almost evaporated and the potatoes are cooked. Take care to turn around the sausage a few times during the baking to safe it from burning only of one side.