

Our State eats

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Creamy Potato & Sausage Casserole

Yield: 8 to 10 servings.

- 1 pound ground sausage, cooked**
- 1 cup heavy cream**
- ½ cup whole milk**
- 1 tablespoon fresh sage, minced**
- 1 tablespoon fresh garlic, minced**
- 8 ounces cream cheese, softened**
- 1 teaspoon salt, divided**
- ½ teaspoon freshly ground black pepper**
- Freshly grated nutmeg to taste, approximately ⅛ teaspoon**
- 1½ pounds russet potatoes, peeled and sliced very thin**
- ½ teaspoon salt, divided**
- 1 cup sharp white Cheddar, shredded**
- ¼ cup grated Parmesan**
- 1 tablespoon unsalted butter, cubed**

Preheat oven to 400°. Coat a 2-quart baking dish with butter. In a saucepan, combine cream, milk, sage, and garlic, and bring to a boil over medium-high heat, stirring often. Reduce heat to medium-low, add cream cheese, and stir until cheese has melted. Season with ½ teaspoon of the salt, pepper, and nutmeg, and simmer 10 minutes. Set aside.

Layer half of the potatoes in the prepared dish, making sure to get into the corners; season with ¼ teaspoon salt. Evenly distribute half of the cooked sausage over potatoes. Pour half of the cream mixture over sausage; top with half each of the Cheddar, Parmesan, and butter. Repeat layering, then cover dish with foil.

Bake casserole for 50 minutes; remove foil and continue baking until cheese is golden brown, about 10 to 15 minutes more.



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