



SAUSAGE, CABBAGE AND SMASHED POTATOES

Sausage, potatoes and cabbage is the quintessential Eastern European comfort food. Typically it is made with kielbasa but any sort of sausage goes well with cabbage and potatoes, so use whatever sounds good to you. Chorizo works, and so does regular breakfast sausage.

1 tablespoon vegetable oil
3/4 pound Polish sausage or sausage of choice, cut into 1-inch pieces
4 cups chopped cabbage
1 onion, sliced thin
1 pound potatoes
1/2 teaspoon salt
1/4 cup milk
1 tablespoon butter

Heat the oil in a large heavy skillet over medium heat. Add sausage and cook until it begins to brown in some places. Add cabbage and onion and cook, stirring occasionally, until the cabbage browns fairly well. Add 1 1/2 cups water, bring to a boil, then reduce heat and simmer 15 to 20 minutes, or until the cabbage is tender.

While the cabbage simmers, cut potatoes into 1-inch (or so) pieces (no need to peel). Combine potatoes and salt with 1 cup water in a wide, heavy skillet. Cover and reduce heat to simmer potatoes until tender, about 20 minutes. Remove the top off the potatoes and use a hand-held potato masher or an electric mixer (be careful, potatoes may spatter) to mix the potatoes coarsely. "Smashed" potatoes usually have their skins and some lumps. Add milk to bring the potatoes to desired consistency and season with more salt, if desired, and the butter. Spread potatoes on serving plates or platter and cover with cabbage mixture.

Serves 4. Adapted from a recipe by Sarah Fritschner