

Potato Sausage

Ingredients

2 1/2 lbs. ground beef
3 3/4 lbs. potatoes (7-8 medium to large)
2 medium onions
1 1/2 tbs. salt
Pepper(to taste)
1/2 lb. Casings (medium size, like the ones used for polish sausage or smoked sausage, can be found at meat markets or I hear that Gander Mountain sports stores carry them).

the ingredients is basicly
3 parts potato to 1 part hamburger....
(: remember it's potato sausage :)

Instructions

Wash casings.
Grind potatoes, and onions. Drain off the juice and mix with hamburger, salt and pepper. Fill casings by putting one end of casing over on a tube pan (angel cake tube pan insert, pointed one if available) and fill large opening with mixture. Push mixture through. Do not tie ends.

Boil slowly 1/2 hour. Pour out water. Then brown(fry)in the same pan in a little oil. (just to give it color)

Some grinders come with sausage stuffing tool.(this would be much easier)

If casings are not available you can shape the mixture into patties, and fry in little oil until potatoes are tender. Another idea is to roll into a sausage log then wrap in foil and boil in water for 30-40 minutes.

Enjoy!