Savory Sausage & Tater Casserole

- 1 lb Smoked Turkey Sausage or your choice
- 6-8 yellow or red potatoes unpeeled
- 1 sweet yellow onion (chopped)
- 2 cups shredded mexican cheese (or your choice)
- 2 chicken bouillon cubes
- 1 can whole kernel corn, drained
- 1 can mild Rotel Tomatoes (undrained)
- 1 stick butter, cut into slices

Garlic Powder, Onion Powder, Salt, Pepper, Goya Sazonador Total Seasoning

Cover whole unpeeled potatoes with cool water & drop in 2 chicken bouillon cubes. Boil til done but still firm. Leave skins on and slice potatoes thickly.

Slice sausage into bite size pieces and brown in a skillet with chopped onions & a small pat of butter.

Place 6 or 8 slices of butter in bottom of crock pot. Now layer about half the potatoes, sausage & onions, corn, Rotel tomatoes, with a nice sprinkle of all the seasonings, butter and cheese. Final layer is cheese.

Turn crock pot to medium and let it cook an hour or two. Give it a quick stir before serving to make sure all the yummy flavors

Linda Deeter