

Italian Sausage Buttered Onions & Egg Noodles

Add 2 lbs of onions (yellow or sweet) finely chopped in a skillet with one stick of butter. Heat and simmer for about 10-12 minutes.

Boil 2-16oz packages (or 3-12 oz packages) of wide egg noodles following directions on package, about 6-7 minutes. Drain.

Cut up 8 lbs of smoked sausage (or **fully** cooked fresh sausage) into narrow pieces (about ½ inch).

Combine onions, noodles and sausage in restaurant pan. Cover and chill.

Kielbasa and Scalloped Potatoes

For sauce add 2 cups of chopped onions (2 large), and ½ cup butter in a large sauce pan. Cook for 10-12 minutes. Add 2 cloves of minced garlic and simmer until tender. Mix ½ cup flour ¼ tsp. salt and ¼ tsp. pepper. Stir in flour, salt and pepper. Add 5 cups of milk all at once. Cook and stir over medium heat until thick and bubbly.

Peel and thinly slice 16 cups (about 5 pounds) of red, white or yellow potatoes.

Place half of the sliced potatoes in a greased restaurant pan. Top with half the sauce. Repeat layers. BAKE Covered for 45 minutes in a 350 degree oven. Uncover and bake until potatoes are tender, about 40 minutes.

[You may substitute 5 boxed of scalloped potatoes, enough to feed 25 people. Prepare as directed on the box.]

Cut 8 pounds of smoked kielbasa (if fresh it must be **fully** cooked) into small sliced (about ½ inch).

Combine potatoes and kielbasa in a restaurant pan, Cover and chill.