

Sausage and Potatoes in Cream Sauce

Chef Jim Dotsch and Ron Pearman

State Fair-Colorado Proud/Colorado Cattle Women Mystery Match-Up 4th Place Team

Ingredients:

- 1 lb. Colorado Sausage Factory Cranberry & Wild Rice sausage
- 1 lb. Strohauer Farms fingerling potatoes
- 3 tsp. fresh garlic, minced
- 1-1/2 cups Sinton Dairy heavy cream

Instructions:

Cut sausage into 1/2" wheels and potatoes into 1/4" wheels. Place in a 6 qt. sauce pan and cook covered over medium high heat, stirring occasionally until potatoes are tender. Add minced garlic, stir well then add heavy cream and reduce until cream thickens to sauce consistency. Serve immediately.