Pork Sausage, Cabbage and Potato Bake

One 9×13 in (23×33 cm) baking dish, at least 3.5 qt/3.3 L; 6 main-dish portions · Active 40 min · Total 1 hr 45 min

Ingredients

- 1 lb 12 oz waxy potatoes, scrubbed and cut in 1/8-in/3-mm rounds (800 g prepared)
- 8 cups water (1.9 L), for potatoes
- 1 lb fresh raw pork sausage, skins removed (450 g)
- 1 large onion, thinly sliced (200 g)
- 1 1/2 lb green cabbage, cored and thinly sliced (700 g prepared)
- 1 tablespoon neutral oil (15 ml), divided: 1 teaspoon/5 ml for skillet and 2 teaspoons/10 ml for potatoes
- 1 teaspoon caraway seeds (2 g)
- 1 tablespoon cider vinegar (15 ml)
- 1 tablespoon all-purpose flour (8 g)
- 3/4 cup low-sodium chicken stock (180 ml)
- 1/2 cup sour cream (120 g)
- 1 teaspoon Dijon mustard (5 g)
- 1/4 teaspoon black pepper

Set out

Oven, 9×13 in (23×33 cm) baking dish, at least 3.5 qt/3.3 L, Large saucepan, 12-in/30-cm deep skillet, Colander, Slotted spoon, Pastry brush, Food thermometer, Rimmed baking sheet

Allergens

Milk, Wheat, Mustard; check sausage and stock labels for celery or other allergens. Check labels and substitutions.

Make it

1. Heat the oven to 400°F (205°C). Set the baking dish on a rimmed sheet. Put potato slices in the saucepan with their water. Bring gently to a boil and simmer 4–6 minutes until just flexible but not falling apart. Drain carefully.

2. Meanwhile cook sausage in the skillet over medium-high heat for 8–10 minutes, breaking it up, until several pieces reach 160°F (71°C). Remove with a slotted spoon. Leave about 1 tablespoon fat in the skillet and safely discard excess; add the measured 5 ml oil.

3. Add onion and cook 5 minutes. Add cabbage in two batches, turning as it shrinks. Stir in caraway and cook 12–15 minutes until cabbage is tender and excess water has evaporated. Stir in vinegar, then flour for 1 minute.

4. Add stock gradually and simmer 2–3 minutes until lightly thickened. Take off the heat and fold in sour cream, mustard, pepper and cooked sausage. Transfer the warm filling to the dish. Arrange potato slices over it in overlapping rows and brush with the remaining 10 ml oil.

5. Bake 30–35 minutes until the potatoes are tender, their edges are golden and the filling reaches 165°F (74°C) in the center and several other places. Rest 5 minutes before dividing into six portions.

Use the wide pan for the cabbage too

A narrow saucepan can hold the raw ribbons but encourages steaming. The broad skillet gives their released water somewhere to evaporate before they become a filling.

A useful detail

Sausage and mustard usually supply enough salt for this pan; no extra salt is required in the base recipe. The 105-minute total includes preparing the large cabbage quantity, overlapping the potato simmer and a full bake.

Keep it well

Refrigerate in shallow portions within 2 hours, or 1 hour above 90°F (32°C), at 40°F (4°C) or below. Use within 3 days or an earlier sausage or dairy deadline. Reheat to 165°F (74°C), adding a spoonful of water if the filling is dry. Freeze promptly cooled portions for up to 1 month for quality; thaw in the refrigerator. Sour cream may separate slightly.