

Smoked Sausage Simmer

SMOKED SAUSAGE (SLICED IN CIRCLES)
15 OZ. CAN DICED TOMATOES
1 MEDIUM CABBAGE (CHOPPED)
1 MEDIUM ONION (SLICED IN STRIPS)
OLIVE OIL
4 TBSP. BUTTER
1/2 TSP. SALT
1/2 TSP. PEPPER
1 TSP. CAJUN OR SAUSAGE SEASONING
(OPTIONAL)

In a large saucepan or skillet, sauté onion, and sausage with a little olive oil. Add tomatoes and cabbage. Salt and pepper well and add the butter. Simmer covered until cabbage is soft.



*Serve with
cornbread or over
rice if desired. I like
to fry potatoes or
okra to go with this
meal!*