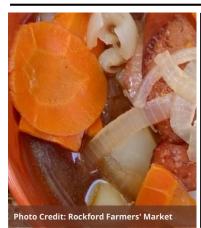
ROCK YOUR RUTABAGA



INGREDIENTS

- 1 tablespoon Olive Oil
- 2 large Onions, chopped
- 1 lb. mild Sausage Links
- 3 large Potatoes, cubed
- 2 Rutabagas, peeled & cubed
- 2 Carrots, sliced
- 1/3 cup Chicken Stock
- 1/4 teaspoon Worcestershire Sauce
 - Salt and Pepper to taste

DIRECTIONS

Step 1: Heat oil in a large pot with a tight fitting lid over medium-high heat.

Step 2: Cut the sausages in half and cook in oil until they begin to brown on all sides, add onions and cook until they begin to brown, about 5 minutes.

Step 3: Gently stir the potatoes, carrots and rutabagas into the pot and add the chicken stock, Worcestershire sauce and salt/pepper.

Step 4: Bring to a simmer and cook, covered, on medium low until sausages are no longer pink and vegetables are tender, 24- 30 minutes.

Step 5: If you wish, add additional chicken stock to make the dish saucier.

