

# Potato Cabbage Goulash (5/9/13)

(10 Lb.)

Spray 2 trays with oil

Wash potatoes

Slice potatoes  $\frac{1}{4}$  inch with skins

Stack shingle style about 2 inches deep

Salt and Pepper

Fry sausage in 1 inch pieces in large pot

Pour off some grease if necessary

Chop 3 to 4 heads of cabbage about  $\frac{1}{2}$  inches

Add cabbage to grease and sausage and mix well

Cook cabbage

Drain cabbage and sausage

Layer cabbage over potatoes

Cover with Mozzarella

Oven at 3:30 - 450 Degrees