**Creamy Cheesy Cabbage Casserole**

**Ingredients:**

Cabbage

Red Boiling Potatoes (boil separate and add potatoes when cheese sauce is blended in)

2 large onions or 3 medium (cut in big chunks)

1lb sausage (cut to bite size pieces)

1 pkg shredded cheese

Milk to help the cheese sauce creamy

3 bay leaves

Basil (about a tsp)

Ginger ½ tsp

Parsley Flakes about 2 tbsp

Olive Oil

1 stick of butter

1 cup all purpose flour

Cajun Bait Sweet Onion and Garlic Blends

(Seasoning to taste)

**Potatoes:**

Bring a pot of water to a boil add potatoes to boiling water while your cabbage is simmering in heavy pot

**Cabbage, Sausage, and Onion:**

In a big heavy pot heat up a little Olive Oil add your Onions let them cook down about 5mins.

Add your Sausage and all of your Seasoning to the onions mix well let Sausage brown for a few minutes, then add your cabbage (it will look like a lot, but it will cook down, and will be easier to mix) Put cover on pot and simmer about 20min. While that is cooking down boil your potatoes in a separate pot. After about 20min strain your cabbage, sausage, and onions to get the juices for the cheese sauce.

**Cheese Sauce:**

Melt on stick of butter in a saucepan, once melted add ½ cup flour once it is a thickened substance add the juices from the cabbage mix well and add milk for creaminess, add ¾ of the package of cheese a little at a time. Save ¼ of the package for topping of casserole dish.

In your heavy pot or very large bowl mix the cabbage, sausage, onion, and potatoes with the creamy cheese sauce (mix well) Take Bay Leaves out before you add cheese sauce. Put it all in a large baking dish sprinkle cheese on top pop it in a preheated 350 degree oven and back until cheese is melted and sauce is bubbly.

**NOTE:** You can boil potatoes for about 10min then add them to the sausage, onion mix right before you add the cabbage. I personally prefer the potatoes to not be cooked down a lot so I like to cook them separate then add when your are mixing cheese sauce.

**This dish is such a hit with the kids because they LOVE the cheese sauce**

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