

Sausage and Potato Hash



- 1 (16-ounce) package smoked sausage, sliced
- 1 medium onion, chopped
- 1 medium green bell pepper, chopped
- 1/2 (32-ounce) package frozen Southern style hash browns
- 1/2 tsp salt
- 1/2 tsp pepper

Brown smoked sausage slices in a large nonstick skillet (about 5 minutes on each side). Remove sausage slices from pan. Drain fat, reserving a tablespoon of drippings in skillet.

Sauté onion and green pepper in reserved drippings 3 minutes or until crisp-tender. Add hash browns, and cook, stirring occasionally, 5 minutes or until brown. Stir in sausage, salt, and pepper; cook 2 minutes or until thoroughly heated.

Enjoy!

Never Enough Thyme

<http://www.lanascooking.com>

--Recipe adapted from *Southern Living*, March 1998