

Smoked Sausage Supper

written by The Recipe Exchange | March 6, 2015

Ingredients

2 Tbls. butter OR margarine
1/2 cup chopped onion
1/2 cup chopped green bell pepper
14 oz. can stewed tomatoes – chopped
6 oz. can tomato paste
1 tsp. salt
1/2 tsp. dried basil
1/2 tsp. paprika
1/4 tsp. black pepper
1/4 tsp. ground nutmeg
1/4 tsp. garlic salt
1 cup apple cider OR beer
1 lb. Kielbasa – sliced, low-fat okay
2 cups cooked egg noodles

Directions

In a skillet, sauté onion and green pepper in butter until soft.

Stir stewed tomatoes, tomato paste, and spices into skillet; simmer for 10 minutes.

In separate skillet, simmer sausage in cider or beer for 10 minutes.

Drain sausage; discard cider/beer.

Fold together all ingredients.