

# Kielbasa and Kale pan casserole with red potatoes and apples-Chef Judi Gallagher

Locally, Morton's Market makes homemade Kielbasa that is out of this world. I tested this recipe on John Scalzi and Ken Jeffers and between bites they clearly gave the thumbs up to using a locally, fresh made kielbasa.

## Ingredients

8 red potatoes- washed and sliced  
1/2 stick unsalted butter  
3/4 cup chicken broth  
2 tablespoons cider vinegar  
2 pounds fresh kale, coarse stems discarded and the leaves washed well  
2 cups shredded Swiss cheese  
1 pound smoked *kielbasa*, cut crosswise into 1/4-inch-thick pieces  
2 large onions, halved lengthwise and sliced thin crosswise  
1 granny smith apples, peeled and sliced  
1 teaspoon caraway seeds

## Preparation

Boil the red potatoes for 5-7 minutes until slightly tender- drain and slice. Set aside.

In a large stock pot, melt butter, 1/2 cup of the broth, the vinegar, and salt and pepper to taste and combine the mixture well. Add the kale, and boil it for 20 minutes, or until it is crisp-tender. Drain the kale in the colander, refresh it under cold water, and press out the excess water.

In a large skillet brown the *kielbasa*. In the fat remaining in the skillet cook the onions over medium heat, stirring, until they are golden and stir them into the *kielbasa*. Add sliced apples, caraway seeds and potatoes and gently stir to mix in the entire flavor. Add remaining broth and reduce by half. Top with grated Swiss cheese. (For a brown crust- preheat oven to 400 degrees and place oven proof pan in oven until cheese bubbles.)