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# Lickin` Good Hotdish

Mark Norberg

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**5 to 6 potatoes**

**1 small onion**

**salt**

**pepper**

**1 pound regular pork sausage**

**1 can tomato soup**

Peel and slice the potatoes. Chop the onion. Form the sausage into one-inch balls.

In a large casserole, alternate layers of the potato and onion. Sprinkle salt and pepper on each layer.

Pour the cream style corn on top of the last layer. On top of the corn, place the pork sausage meatballs. Spread the tomato soup over the top of the meatballs.

Bake in the oven at 350 degrees for 1-1/2 hours.

## **Pork**

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*Per Serving (excluding unknown items): 609 Calories; 3g Fat (3.8% calories from fat); 16g Protein; 136g Carbohydrate; 12g Dietary Fiber; 0mg Cholesterol; 735mg Sodium. Exchanges: 8 Grain(Starch); 1 1/2 Vegetable; 0 Fat.*