

CROCK POT SAUSAGE, POTATOES, AND ONIONS

- 2 Pounds Red Potatoes
- 2 Pounds of Raw Breakfast Sausages
- 1/2 Pound cooked bacon
- 6-8 Ounces Canadian Bacon
- 2 Large White Onions, Coarsely Sliced
- 1/2 Cup Chopped Fresh Parsley
- 2 Cups Chicken Stock
- 1 TSP Black Pepper

Brown the sausages and Canadian bacon on the grill, but don't cook the sausages all the way through.

Chop the bacon and Canadian bacon into 1/2" pieces and mix them together.

Wash the potatoes but don't peel them. Cut them into 1"-ish chunks.

Put half the potatoes in the bottom of the crock pot, top them with half the onion slices, 1/2 the bacon mixture, 1/2 the parsley, 1/2 the pepper, and half the sausages, then repeat. Pour in the chicken stock, and cook on low for 8 hours.