

Sausage and potato casserole

FOOD-034 / REV A / 2026.09.01

Use browned sausage and partially cooked potatoes so the center finishes before the edges dry out. New complete casserole recipe; about 6 servings. Hot sausage may be used for a spicy version.

STATUS	Recovered/Partial
CLASSIFICATION	FOOD
MATERIAL	KITCHEN / RECIPE
DISPOSITION	PUBLIC / RECOVERED/PARTIAL
CATEGORY	Cooking
RECORD TYPE	recipe

TECHNICAL NOTES

Use browned sausage and partially cooked potatoes so the center finishes before the edges dry out.

GOAL

Run the first test described in this guide and record the result for sausage and potato casserole.

A RECIPE TO MAKE / ADDED TO THIS RECORD

The existing casserole quantities and method are organized into a visible ingredient list and standalone steps, with thermometer and leftover-storage guidance.

Added 2026-09-15. Separate from the original notes; not a claim of a tested batch.

SAUSAGE AND POTATO CASSEROLE - EXISTING RECIPE ORGANIZED

Organized existing recipe, not invented: quantities and main cooking process come from FOOD-034. Added thermometer and storage wording makes the existing casserole usable as a standalone card without changing its formula.

YIELD	6 servings in a 9 × 13-inch baking dish
PREP / WAIT	25 minutes
COOK	6-8 minutes potato simmering, then 35-45 minutes baking; center must reach 165°F

RECIPE INGREDIENTS

- 1 lb pork sausage
- 1 onion, diced
- 2 lb potatoes, cut into 1/2-inch pieces
- 1 cup sour cream
- 1/2 cup milk
- 1 teaspoon garlic powder
- 1 1/2 cups shredded cheddar, divided
- Black pepper to taste
- A little neutral oil or butter to grease the dish
- Water to cover the potatoes for simmering

RECIPE METHOD

1. Heat the oven to 375°F and grease a 9 × 13-inch dish. Brown the sausage and onion in a skillet, breaking up the sausage. Verify the ground pork reaches 160°F; drain excess fat.
2. Cover the potatoes with water in a saucepan. Simmer 6-8 minutes, until beginning to soften, then drain.
3. Combine the sausage, potatoes, sour cream, milk, garlic powder, pepper and 1 cup of the cheddar. Transfer to the prepared dish and scatter the remaining 1/2 cup cheddar over the top.
4. Cover and bake 25 minutes. Uncover and bake another 10-20 minutes, until a knife enters the potatoes easily and the center measures 165°F. Continue cooking if either check is not met.
5. Put small portions in shallow containers and refrigerate at 40°F or below within 2 hours (1 hour if the surroundings exceed 90°F). Eat within 3-4 days or freeze; reheat leftovers to 165°F.

RECIPE NOTES & STORAGE

- All principal ingredient amounts and the covered/uncovered baking sequence are already present in FOOD-034. Pepper and pan grease remain to taste/as needed, as in the original cooking directions.
- Hot pork sausage may be used. Taste before adding salt because the sausage and cheese already contribute it.

RECIPE BASIS & REFERENCES

Existing FOOD-034 formula and method

<https://u225x.com/record/FOOD-034>

USDA FSIS: Leftovers and Food Safety

<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/leftovers-and-food-safety>

USDA: Ground pork cooking endpoint

<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/steps-keep-food-safe>

ORIGINAL RECORD / RETAINED NOTES

SOURCE STATE

New recipe or technique reference; not a recovered exact recipe

PREPARATION / NOTES

New complete casserole recipe; about 6 servings. Hot sausage may be used for a spicy version.

INGREDIENTS

- Meat and seasoning quantities require the recovered batch sheet.
 - Curing product identity must remain explicit.
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METHOD / STEPS

1. Heat the oven to 375°F. Brown 1 lb pork sausage with 1 diced onion, breaking it apart; drain excess fat.
 2. Cut 2 lb potatoes into 1/2-inch pieces and simmer about 6-8 minutes until beginning to soften, then drain.
 3. Mix sausage, potatoes, 1 cup sour cream, 1/2 cup milk, 1 teaspoon garlic powder, pepper and 1 cup shredded cheddar. Spread in a greased 9 × 13-inch dish and top with another 1/2 cup cheese.
 4. Cover and bake 25 minutes, then uncover about 10-20 minutes until potatoes are tender and the center reaches 165°F.
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THINGS TO WATCH FOR

Salt depends on sausage and cheese. Deep or cold ingredients extend cooking. Do not treat browned sausage color as the only cooking check.

FIRST TEST / WHAT TO RECORD

A knife enters the potatoes easily and the measured casserole center is hot enough.

RESULT / WHERE THIS STANDS

A knife enters the potatoes easily and the measured casserole center is hot enough.

TROUBLESHOOTING

- Salt depends on sausage and cheese. Deep or cold ingredients extend cooking. Do not treat browned sausage color as the only cooking check.

SAFETY / LIMITATIONS

- Treat this as a public recipe note, not a substitute for current food-safety guidance.

SPECIFICATION

TYPE	Kitchen / recipe
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SOURCE	Recovered notes and content manifest
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VALIDATION	Next test should record batch, temperature, time, and result
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FOCUS	Cure identity, thickness, internal temperature, and texture
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DEVELOPMENT HISTORY

2026.09.01 / Rev A

Imported as an independent manifest record; public copy keeps uncertainty visible.

REFERENCE NOTES

USDA safe temperatures

(<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/safe-temperature-chart>).

HOW-TO SOURCES

USDA safe temperatures

<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/safe-temperature-chart>

RELEASED MATERIAL / SOURCE LINKS

food-034-public-summary.txt

PUBLIC SUMMARY / RECOVERED NOTES

<https://u225x.com/downloads/manifest-records/food-034-public-summary.txt>

RETURN TO THE LIVING RECORD

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This PDF preserves the public notes at this revision. Visit the record for updates and attached images.

<https://u225x.com/record/FOOD-034>