

POTATO-SAUSAGE SOUP

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| 2 qt. water | 1 Tbsp. chopped onion
(dried) |
| 2 Tbsp. chicken bouillon | 2 Tbsp. chopped celery |
| 1 Tbsp. chopped onion
(dried) | ¼ c. flour |
| 1 c. chopped celery | ¼ tsp. pepper |
| 1 (2 lb.) pkg. Mr. Dell's frozen
chunk potatoes | 1 c. milk (use more if
desired) |
| 2 carrots, shredded | 20 slices American cheese |
| 1 lb. bulk country smoked
sausage | |

Bring water and bouillon to boil. Add 1 tablespoon onion, 1 cup celery, potatoes, and carrots. Simmer until vegetables are tender. Brown sausage, 1 tablespoon onion, and 2 tablespoons celery until vegetables are tender (do not drain grease). Sprinkle flour and pepper over mixture; stir to combine and add milk while continuing to stir until smooth. Add cheese slices gradually. When all cheese is melted, add mixture to liquid mixture. Stir and simmer until ready to serve. Makes about 4½ quarts.

Eydie Gruber