



Weekly Feature: German Sausage

German Sausage Chowder

Ingredients

- 1 lb. Pork & Greens German Loop Sausage, cut into 1/2" pieces, cooked in skillet
- 2 russet potatoes, peeled and chopped
- 1 onion, chopped
- 1 tsp. salt
- 1/8 tsp. pepper
- 2 cups water
- 3 carrots, sliced
- 4 cups shredded cabbage
- 3 cups milk
- 3 Tbsp. flour
- 1-1/2 cups shredded Swiss cheese

Preparation

After cooking sausage, in a Dutch oven or large stockpot, combine sausage, potatoes, onion, salt and pepper. Add water and carrots. Bring to boil, stirring occasionally; then reduce heat. Cover pot and simmer for 20 minutes or until potatoes are nearly tender. Stir in cabbage. Cook 10 minutes more or until vegetables are tender.

Stir in 2 1/2 cups of the milk. In small bowl, combine remaining 1/2 cup milk with the flour and blend with whisk. Stir this mixture into the soup and cook on low heat, stirring frequently, until thickened and bubbly. Add cheese and cook and stir until melted. Serves 6