

Farmer Sausage & Veggie Soup

A hearty and very economical soup that cooks up in no time and is perfect for cold winter days.

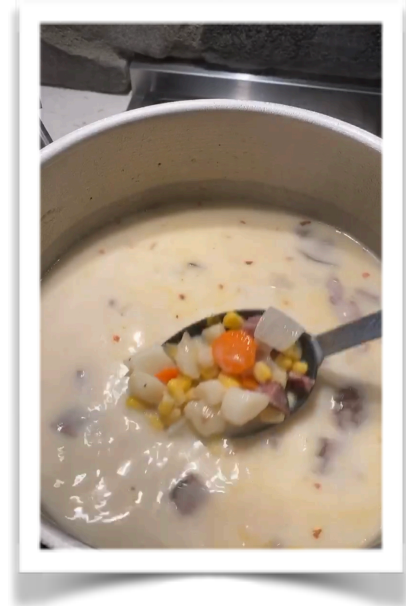
**adapted from Mennonite Girls Can Cook*

INGREDIENTS:

- 1 pkg Unger Meats raw farmer sausage ends (available in-store)
- Pot full of water

- 1 large onion, chopped
- 4 medium potatoes, cubed
- 4 carrots, sliced
- 3 stalks celery, chopped
- 3 cups corn (frozen or canned)
- 1 teaspoon salt
- 1/4 teaspoon fresh ground black pepper
- 1 bunch fresh parsley (use spice ball)
- 2 bay leaves
- Hot pepper flakes (to your liking)

- 1/4 cup flour
- 2 cups milk
- 1 cup grated cheddar cheese



DIRECTIONS:

1. Place farmer sausage ends in large stock pot. Fill with water. Bring to boil and cook for a couple hours. The water will have boiled down to about half of what you started with.
2. Remove meat from stock and set aside.
3. Add carrots, onions, potatoes, celery, frozen corn, parsley, bay leaves and salt & pepper to stock.
4. Gently boil until vegetables are tender.
5. Using a wire whisk, combine flour and milk and stir mixture into soup. Add grated cheese and cook, stirring constantly, until soup returns to a boil. Cook several minutes longer to melt cheese and thicken slightly.
6. Add sausage back into soup and stir until meat is heated again.

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