

SAUSAGE & POTATO SOUP

Cooler days call for a big pot of homemade soup! This Farmer Sausage & Potato Soup is creamy, hearty and loaded with tender potatoes, vegetables and our delicious Skinless Farmer Sausage. Serve it with fresh bread or buns and you've got the perfect fall supper. Enjoy!

INGREDIENTS:

- 1 pkg (3 lengths) Ungers Skinless Farmer Sausage, sliced
- 4 tbsp butter
- 1 large onion, chopped
- 3 large carrots, chopped
- 2 stalks celery, chopped
- Salt & pepper, to taste
- 8 cloves garlic, minced
- ¼ cup flour
- 6 cups Chicken or Vegetable Broth
- 3 cups Potatoes, peeled & chopped
- Several bay leaves
- Fresh rosemary, parsley, thyme & oregano
- ½ cup Half & Half Cream (or whipping cream)
- Parmesan cheese



DIRECTIONS:

1. Brown the Farmer Sausage in a large soup pot. Remove from the pot and set aside.
2. Add the butter, onion, carrots and celery. Season with salt and pepper and sauté until the vegetables begin to soften.
3. Add the garlic and cook for another minute or two.
4. Sprinkle in the flour and stir well to combine. Continue cooking until the mixture is thick and the raw flour taste has cooked out.
5. Slowly add the broth, stirring to combine.
6. Add the potatoes and bay leaves. Place the fresh rosemary, parsley, thyme and oregano in a spice ball and add it to the pot.
7. Bring to a boil, then cook until the potatoes are tender, approximately ****20–30 minutes****.
8. Remove the bay leaves and herb ball. Add the cream and stir to combine.
9. Return the browned Farmer Sausage to the pot and finish with Parmesan cheese. Stir until everything is creamy, hot and delicious. Serve with fresh bread or buns and enjoy!

ENJOY!

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