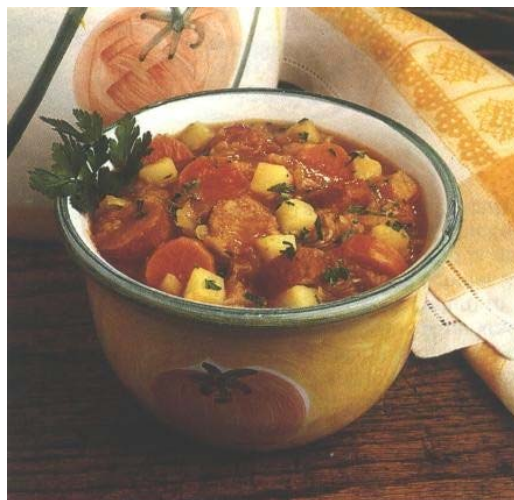


Sauerkraut Soup

My husband, Wally, loved this soup. A very different way to serve sauerkraut.

- 1 lb. fresh or smoked sausage,
cut into 1/2-inch pieces
- 5 medium potatoes, peeled and cubed
- 2 medium onions, chopped
- 2 carrots, cut into 1/4-inch slices
- 3 cans (14-1/2 oz. each) chicken broth
- 1 can (32 oz.) sauerkraut,
rinsed and drained
- 1 can (6 oz.) tomato paste



In a large saucepan or Dutch oven, combine sausage, potatoes, onions, carrots and chicken broth; bring to a boil.

Reduce heat; cover and simmer for 30 minutes or until potatoes are tender.

Add sauerkraut and tomato paste; mix well.

Return to a boil.

Reduce heat; cover and simmer 30 minutes longer.

If a thinner soup is desired, add additional water or chicken broth.

Yield: 8 - 10 servings (2-1/2 quarts).

NOTE: You can fry the sausage in the Dutch oven first. Drain off the fat. Add the onions and fry for 2 minutes more. Combine the rest of the vegetables and follow the recipe above. In place of the canned chicken broth, dissolve 3 cubes of chicken bouillon in 3 cups of hot water. You also can use fresh chicken broth, if desired.