

POTATO KIELBASA SOUP



Ingredients:

6	Ounces	Bacon, chopped
12	Ounces	Kielbasa, quartered and sliced
1	Medium	Onion, chopped
1	Stalk	Celery, diced small
1	Small	Carrot, peeled and shredded
2	Cloves	Garlic, minced (about 1 Tbl)
5	Medium	Potatoes, peeled and diced medium
5	Cups	Chicken Stock
2	Tablespoons	Butter
2	Tablespoons	Flour
2	Cups	Half & Half
1	Tablespoon	Dried Parsley
1	Teaspoon	Salt
¼	Teaspoon	Black Pepper

Directions:

1. In a 6 quart pan, cook bacon and kielbasa over medium heat until bacon is crisp.
2. Add onion, carrots, potatoes and celery and cook, stirring frequently, for 5 minutes. Add garlic and cook 1 -2 minutes more.
3. Add chicken stock, increase heat to high and bring to a boil. Reduce heat to low and simmer, stirring occasionally, until potatoes are very tender – about 10 to 12 minutes.
4. While potatoes are simmering, melt butter in a separate pan. Whisk in flour and cook to make a roux. Stir in half & half, parsley, salt and pepper. Cook until mixture is thick and bubbly.
5. Smash potatoes with potato masher, leaving a few chunks of potato. Stir in half & half mixture and heat through. Enjoy!