

## Sauerkraut Soup with Sausage

1 lb. smoked sausage, such as HOM Smoked Kielbasa or HOM Smoked Andouille Sausage, diced  
1 large onion, finely chopped  
1 rib celery, finely chopped  
1 T minced garlic  
1 C hard cider, we suggest Woodchuck Hard Cider  
1 (32-ounce) jar sauerkraut, drained and rinsed briefly  
8 C canned low-sodium chicken broth  
1 C peeled and cubed potatoes  
3 sprigs fresh thyme  
1/2 t freshly ground black pepper



t = teaspoon  
T = tablespoon  
C = cup

Heat a large soup pot over medium-high heat and add the sausage. Cook until the sausage is caramelized and the fat is rendered, 4 to 6 minutes. Add the onions and celery and cook, stirring occasionally, until vegetables are soft and lightly browned, about 4 minutes. Add the garlic and cook, stirring, for 1 minute. Add the cider and cook until almost completely reduced. Add the sauerkraut, broth, potatoes, thyme and pepper and bring to a boil. Reduce the heat to a low simmer and cook, stirring occasionally, until potatoes and sauerkraut are very tender and the broth is flavorful, 45 minutes to 1 hour. Taste and adjust the seasoning, if necessary. Serve immediately, with hot, crusty bread on the side.

Prep Time: 10 min.

Cook Time: 1 hr. 10 min.

Yield: 3 quarts soup