

Hearty Potato and Sauerkraut Soup (Slow Cooker)

Shelby Brosius

The Pennsylvania State Grange Cookbook (1992)

Servings: 6

*5 cups chicken broth
1 can (10 ounce) cream of mushroom OR cream of chicken soup
1 quart sauerkraut, drained
8 ounces fresh mushrooms (optional), sliced
1 1/2 cups potatoes, chopped
1 cup carrots, chopped
1 cup onion, chopped
1 cup celery, chopped
12 to 16 ounces smoked Polish sausage, chopped
1/2 to 1 cup cooked chicken, chopped
2 tablespoons vinegar
2 teaspoons dried dillweed
1/2 teaspoon pepper
2 slices bacon, crisp-fried and crumbled.
2 hard-boiled eggs (optional), chopped*

In a four-quart slow cooker, combine the chicken broth, mushroom soup, sauerkraut, mushrooms, potatoes, carrots, onion, celery, sausage, chicken, vinegar, dillweed and pepper. Mix well.

Cook on LOW for ten to twelve hours or until the vegetables are tender and the soup is of desired consistency.

Skim the surface, if necessary. Sprinkle the servings with bacon and chopped egg.

This soup may be cooked on the stovetop in a large saucepan, if preferred.

Per Serving (excluding unknown items): 148 Calories; 3g Fat (18.2% calories from fat); 11g Protein; 20g Carbohydrate; 6g Dietary Fiber; 12mg Cholesterol; 1747mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 2 Vegetable; 0 Fat; 0 Other Carbohydrates.