
Reuben Soup

Faith Peterson - Dayton's Ridgedale

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

2 1/4 to 3 pounds Kielbasa sausage

1 to 2 teaspoons butter

4 cans (14-1/2 ounce ea) beef broth

1 package (32 ounce) sauerkraut, rinsed and drained

16 to 20 tiny new red potatoes, unpeeled and halved

2 teaspoons caraway seeds

2 bay leaves

Cut the sausage into 1/2 inch slices.

Melt the butter in an eight-quart stockpot. Brown the sausage slices on both sides (This may have to be done in two or three batches). Drain the fat.

Add the broth, sauerkraut, potatoes, caraway seeds and bay leaves. Heat to boiling. Reduce the heat and simmer for one hour or until the potatoes are tender.

Remove the bay leaves.

(The flavor improves if the soup is made in advance and reheated. Delicious served with Swiss cheese on rye sandwiches.)

Soups, Chili, Stew

Per Serving (excluding unknown items): 1110 Calories; 93g Fat (73.9% calories from fat); 47g Protein; 27g Carbohydrate; 8g Dietary Fiber; 248mg Cholesterol; 7614mg Sodium. Exchanges: 5 Lean Meat; 2 1/2 Vegetable; 18 1/2 Fat.