



Photo courtesy of Wisconsin Milk Marketing Board

Hearty Garlic Potato Soup

Ingredients

- 8 medium potatoes, peeled and cut into 1/2 inch cubes
- 1 large carrot, peeled and chopped
- 2 garlic cloves
- 1/2 pound bulk Italian sausage
- 1 small onion, chopped
- 1/4 cup Grassland butter
- 1/4 cup all-purpose flour
- 8 cup milk
- 2 teaspoon minced fresh parsley
- 1 1/2 teaspoon salt
- 1 teaspoon chicken bouillon granules
- 1/2 teaspoon seasoned salt
- 1/4 teaspoon pepper

Directions

1. Place potatoes, carrot and garlic in a Dutch oven and cover with water. Bring to a boil. Reduce heat; cover and simmer for 15-20 minutes or until tender. Drain.
2. Place 3 cups of potato mixture in a bowl and mash. Set aside mashed potatoes and remaining potato mixture.
3. In a skillet, cook sausage and onion over medium heat until meat is no longer pink; drain and set aside.
4. In a soup kettle, melt butter. Stir in flour until smooth; gradually add the milk. Bring to a boil; cook and stir for 2 minutes or until soup is thickened.
5. Add parsley, salt, bouillon, seasoned salt and pepper; mix well. Add the mashed potato mixture; cook and stir until heated through.
7. Add the reserved potato and sausage mixtures. Heat through.

Yields about 12 servings.

