

Sausage and Potato Chowder – Recipe adapted from Peggy Mueller

8 servings

1 cup of finely chopped onion
1 cup mixed vegetable
2 Tbsp butter
4 cups of peeled and sliced potatoes
3 cups of chicken broth
2 cups of milk
4 Tbsp flour
1 lb. hot breakfast sausage, chopped and browned
1 lb. mild breakfast sausage, chopped and browned
Salt and pepper to taste

Directions:

Chop up and cook the sausage and drain it. Precook the mixed vegetables in a pan of water. Sauté the onion and butter in a large pot. Add potatoes and chicken broth. Boil the potatoes until the potatoes are soft. Lightly mash the potatoes (but only slightly – do not make mashed potatoes). Stir flour into milk and add milk mixture, sausage, and mixed vegetables into the soup mixture. Continue cooking until thickened. Add salt and pepper to taste.



Shopping List – Sausage and Potato Chowder

- onion
- mixed vegetable
- butter
- potatoes
- chicken broth
- milk
- flour
- 1 lb. hot breakfast sausage
- 1 lb. mild breakfast sausage
- Salt and pepper to taste