

Polish Sauerkraut Soup

Ingredients

2 T Olive Oil
1 Onion (diced)
1 lb Kielbasa (sliced)
2 c Sauerkraut (rinsed and drained)
1 t Caraway Seeds (optional)
3 Carrots (sliced)
4 Celery Stalks (chopped)
2 c Potatoes (cubed)
1 t Salt
1/2 t Ground Black Pepper
5 Bay Leaves
8 c Chicken Broth

Instructions

1. In a Dutch oven over medium high heat, add oil and onion. Saut   for about 5 minutes, then add in kielbasa, sauerkraut, and caraway seeds. Cook for about 5 minutes more.

2. Add in carrots, celery, potatoes, salt, and pepper and cook, stirring occasionally for about 10 minutes. Add in chicken stock and bay leaves then bring to a boil. When it comes to a boil, turn heat down to medium low.

3. Cook covered for about 30 minutes, or until veggies are of desired tenderness. Serve hot with bread.