

Soup

From the Kitchen of [M&W Beef Packers, Inc.](#)

Potato Soup

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| <ul style="list-style-type: none"> • 2 TBLS. butter • $\frac{1}{2}$ C. chopped onion • $\frac{1}{3}$ C. chopped carrots • 1 C. thinly sliced celery • 3 C. cubed raw potatoes • 2 TBLS. chopped parsley • 13 $\frac{3}{4}$ oz. can chicken broth | <ul style="list-style-type: none"> • 1 tsp. Steak & Chop Seasoning • $\frac{3}{4}$ tsp. dill weed • 1 TBLS. chopped pimento • $\frac{1}{2}$ cups milk • $\frac{1}{4}$ C. flour • $\frac{1}{2}$ C. milk |
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Heat butter in large saucepan, sauté onion until tender. Add carrots, celery, potatoes, parsley, broth, dill weed, and seasoning. Cover and simmer until vegetables are tender. Reduce heat, add pimento and 3 $\frac{1}{2}$ cups milk. Heat only until milk is steaming hot, but not boiling (this would be a good time to taste the soup and adjust the seasoning if needed). Blend flour and $\frac{1}{2}$ cup milk and stir into soup. Cook until soup is thickened and bubbly. Serve in soup bowls and garnish with a small pinch of seasoning.

Makes 2 quarts of delicious, hearty soup.

From the Kitchen of [The Pantry Peddler](#)

Sauerkraut & Sausage Borscht Soup

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| <ul style="list-style-type: none"> • 1 can Bavarian style sauerkraut • $\frac{1}{2}$ lb. sausage, precooked and sliced | <ul style="list-style-type: none"> • 1 bag of Borscht Soup mix • Sour cream, optional |
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Prepare Borscht according to package directions, omitting whipping cream. Add sauerkraut to soup mix and sausage. Stir well. Heat through. Add sour cream to soup at table, if desired.