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Oma's Homemade Potato Soup

Ingredients:

- 3 - 4 smoked sausages (wieners, kielbasa, Polish sausage, etc.)
- 1 onion, large dice
- 3 lbs potatoes, large dice
- 1 - 2 stalks celery, large dice
- 2 - 3 carrots, peeled, large dice
- 2 tsp Vegeta (optional)
- 6 cups water or broth
- salt, pepper, parsley

Instructions:

1. In a large pot, put potatoes, onions, celery, carrots, and sausage. Add water (more if needed to cover vegetables)
2. Add about 1 tsp Vegeta powder (or salt) saving the rest to season at the end of cooking, if needed.
3. Bring to boil. Cover and simmer for at least 20 minutes or until potatoes are tender, stirring occasionally.
4. Season to taste. Sprinkle chopped parsley over top.
5. Makes about 6 servings.

Hints:

- If soup is too thick, add extra water.
- Pierce sausage in several places before adding to soup so the flavors can mingle. Cut the sausage into pieces just before serving and return to soup.
- If you like, add about ½ tsp celery seed.
- If you do not have Vegeta powder, add salt and pepper to taste.
- Use fresh ground pepper if possible. Also, fresh parsley is great.
- Season with Maggi before serving.
- To make the soup creamier, mash the soup lightly with a potato masher to break up some of the potatoes before serving.

<http://www.quick-german-recipes.com/homemade-potato-soup.html>

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- If you like your soup still creamier, stir in some instant mashed potato flakes until the soup is the consistency you like.
- I love to add chopped cauliflower to this as well. Add about 1 - 2 cups along with the other vegetables.
- Sliced or quartered button mushrooms are great as well.
- 1 - 2 sliced parsnips add a sweetness to the soup.