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## Sauerkraut Soup with Turkey or Chicken Sausage & Parsley Potatoes

*This soup recipe is from Erin Kem, Sous Chef at R Bistro in Indianapolis, Indiana. It is her mother's recipe and one taste will tell you why this meal-in-bowl soup is as popular with diners at R Bistro as it is with Erin's family.*

2 pounds sauerkraut - drained and rinsed  
3 large onions - chopped  
3 medium Idaho potatoes - peeled and grated  
1/2 teaspoon fennel seeds  
1 teaspoon paprika  
1 cup chopped ham  
2 quarts chicken stock, prefer homemade  
8 ounces bacon cut into one inch pieces  
1 tablespoon tomato paste  
1/2 teaspoon caraway seeds  
Salt to taste and fresh ground black pepper  
Four ounces of turkey or chicken sausage per person

Drain and rinse the sauerkraut.

In a 6-8 quart soup pot, sauté bacon until almost crisp and add onions and sauté until soft.

Soak grated potatoes in water for 5 minutes and then drain well. Add to onion mixture along with paste and seasoning.

Add rinsed sauerkraut and stock.

Cover and bring to a boil and turn down to a simmer.

Add ham and sausage links.

Simmer for about 3 hours before serving so that all flavors can meld together.

Adjust seasonings to taste.

Cool and remove the sausages.

Serve immediately or re-warm a portion to order with one warmed sausage, sliced.

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**Parsley potatoes**

1 pound redskins or fingerlings

Chopped parsley

Cook off potatoes in a pot of salted cold water until al dente.

Drain and cool, cut into quarters.

In a sauté pan with vegetable oil, sauté potatoes until golden, season with a little salt and fresh black pepper.

Serve with the soup and sausage, sprinkle with chopped parsley.

Serves 10. Makes 5 quarts—can be easily halved.

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