

The Well Seasoned Table

Slow Cooked Sauerkraut Soup

- 1 medium potato, cut into 1/4-inch cubes
- 1 pound smoked kielbasa, cut into 1/2-inch cubes
- 1 can (32 ounces) sauerkraut, rinsed and well drained
- 4 cups chicken broth
- 1 can (10-3/4 ounces) condensed cream of mushroom soup, undiluted
- 1/2 pound fresh mushrooms, sliced
- 1 cup cubed cooked chicken
- 2 medium carrots, cut into 1/4- inch slices
- 2 celery ribs, sliced
- 2 tablespoons white vinegar
- 2 teaspoons dill weed
- 1/2 teaspoon pepper
- 3 to 4 bacon strips, cooked and crumbled

In a 5-qt slow cooker, combine the first 12 ingredients. Cover and cook on high for 5-6 hours or until the vegetables are tender. Skim fat. Garnish with bacon.
10 - 12 servings (about 3 quarts)

Bountiful Blessings
Kim Budnick