



FARMERS MARKET

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Creamy Potato Soup with Kielbasa

Serves 6

Ingredients

14 oz. kielbasa, chopped
2 tbl. olive oil, divided
1 cup diced onion
3 tbl. minced fresh sage, divided
1 tbl. minced garlic
2 dried bay leaves
1 ½ lbs. russet potatoes, peeled and cubed
4 cups chicken broth
1 cup heavy cream
4 tsp. cider vinegar
Salt and freshly ground black pepper to taste
1 cup halved grape tomatoes
Chopped fresh sage
Smoked paprika

Brown kielbasa in 1 tbl. oil in a large pot over medium-high heat, 8 – 10 minutes; transfer to a paper-towel-lined plate.

Cook onion in remaining 1 tbl. oil until softened, 3 – 4 minutes. Add 2 tbl. sage, garlic, and bay leaves; cook 1 minute.

Add potatoes and broth. Partially cover pot and bring to a boil, then reduce heat and simmer until potatoes are fork-tender, 20 minutes. Remove bay leaves.

Puree soup using a handheld blender, or in batches in a standard blender. Return soup to pot. Stir in cream, vinegar, remaining 1 tbl. sage, and kielbasa. Season soup with salt and pepper.

Garnish each serving with ¼ cup tomatoes, chopped sage and smoked paprika.

Credit: Cuisine Splendid Soups & Stews