



# German Potato Soup

## *Ingredients*

- 2 lbs Russet potatoes (red will work), peeled and quartered
- 4 large carrots (or 2 juicing carrots)
- ½ cup heavy cream
- 4-6 links Weiner, Kielbasa, or cooked sausage of your choice, diced
- 1 white onion, quartered
- ½ large leek, white part only, cut in half
- 2 large stalks of celery, cut in half
- 1 small turnip, quartered
- 1 small parsnip, quartered
- 1 tsp Nutmeg
- 4 cups vegetable or beef broth
- 1 handful fresh parsley, chopped
- 1 handful fresh dill, chopped

## *Directions*

Combine potatoes and vegetables in a large pot.

Fill with broth and bring to a boil.

Reduce heat and cook until the vegetables are tender.

Add nutmeg and heavy cream and simmer for a few minutes.

Use an immersion blender and blend to desired consistency.

Add the Wiener sausage to the blended soup and stir well.

Simmer until the sausages are warm.

Season with salt and black pepper to taste

