

Potato and Sauerkraut Soup with Kielbasa

3 tablespoons unsalted butter
14 ounces kielbasa, diced
1 onion, diced
2 stalks celery, diced, plus 1/4 cup celery leaves, roughly chopped
1 1/4 pounds russet potatoes, peeled and diced
1 1/2 teaspoons caraway seeds
1 14.5-ounce can sauerkraut, drained and rinsed
Kosher salt and freshly ground pepper
1/2 cup heavy cream
2 tablespoons spicy brown mustard
1/4 cup fresh dill, roughly chopped

Directions

1. Melt the butter in a large wide pot or Dutch oven over medium heat. Add the kielbasa and cook, stirring occasionally, until golden and crisp, 3 to 5 minutes. Remove with a slotted spoon to a plate, leaving the drippings in the pot.
2. Add the onion, diced celery and potatoes to the pot and cook, scraping up any browned bits with a wooden spoon, until the onion and celery are softened, about 5 minutes. Add the caraway seeds and sauerkraut and cook, scraping up any remaining browned bits, 1 to 2 more minutes. Add 6 cups water, 1/2 teaspoon salt and a few grinds of pepper. Cover and bring to a boil. Uncover, reduce the heat to a rapid simmer and cook until the potatoes are tender, 15 to 20 minutes.
3. Stir together the heavy cream and mustard in a small bowl. Once the potatoes are tender, reduce the heat to medium low and whisk the heavy cream mixture into the soup. Return the kielbasa to the pot. Increase the heat to medium and simmer until thickened slightly, 3 to 5 minutes. Season with salt and pepper.
4. Divide the soup among bowls. Top with the chopped celery leaves and dill.

Active: 30 minutes / Total: 40 minutes/ Serves: 4

660 calories per serving; fat 49g, cholesterol 129 mg, sodium 1940 mg, carbohydrate 37 g; fiber 6 g; sugars 8 g; protein 17 g.

December 2021/ Food Network Magazine

From Sheila Crosby