



NORTH MECK COMMUNITY
♥ FARMERS MARKET ♥



Beef Bratwurst Soup

Servings: 6

Ingredients:

- 1 tbsp. extra virgin olive oil
- 1 lb. beef bratwurst, casings removed and cut into ½ inch slices
- ½ medium onion, chopped
- 2 medium carrots, peeled and chopped
- 2 large russet potatoes, peeled and diced
- 3 celery sticks, chopped
- 3 cloves garlic, minced
- 4 cups beef broth
- 1 cup water
- salt and pepper to taste

Instructions:

1. Heat extra virgin olive oil in a stock pot. Add beef bratwurst slices to pot and cook over medium-high heat, stirring occasionally, until browned (about 8 minutes).
2. Remove any excess oil from the stock pot. Stir in onion, celery, and carrots. Sauté for 5 minutes.
3. Stir in garlic, cooking for 30 seconds before adding beef broth and water.
4. Add in potatoes and bring the heat up to high, until the soup begins to boil. Once boiling, cover the pan with the lid slightly ajar. Reduce the heat so that it's simmering. Cook soup for 20 minutes or until the veggies are fork tender.
5. Season with salt and pepper to taste.