

BAKED POTATO SOUP With SMOKED SAUSAGE

Recipe By : Glenna Herod

Amount	Measure	Ingredient -- Preparation Method
2/3	c	Butter or margarine
2/3	c	All-purpose flour
7	c	Milk
4	lg	Baking potatoes, baked, -cooked, peeled & cubed
1/4	c	onions, chopped
1 lb		Smoked Sausage, cut in chunks
1 1/4	c	Shredded cheddar cheese
1	c	Sour cream
3/4	ts	Salt
1/2	ts	Pepper

In a large soup kettle, melt butter. Add onions and simmer until soft. Stir in flour, heat and stir until smooth. Gradually add milk, stirring constantly until thickened. Add potatoes and sausage. Bring to a boil, stirring constantly. Reduce heat; simmer for 10 minutes. Add remaining ingredients; stir until cheese is melted. Serve immediately. Yields about 2 1/2 quarts.