

Sausage Potato Soup

3 packages of fully cooked Kielbasa, cut in 1 inch pieces
10 medium potatoes, peeled and cut into bite size pieces
4 cups frozen corn
3 cups chicken broth
2 celery ribs, sliced
½ cup sliced carrots
2 t. garlic salt
½ teaspoon black pepper

DO NOT INCLUDE THIS UNTIL LATER

3 cups whole milk
3 tablespoons flour
1 2/3 cup shredded cheddar cheese

Directions

1. Cut the sausage into bite size pieces and place in the slow cooker. Add the potatoes, corn, broth, celery, carrots and seasonings.
2. Cook on low for 6 hours or high for 4 hours.
3. Combine the flour with cold milk. Add the milk and flour mixture the last hour of cooking. If this is inconvenient, simply warm the milk and flour mixed up and add to the crock pot just prior to delivery.
4. Add the cheese upon delivery to the shelter.

Recommendation for shelter use: Determine when you will take the soup to the shelter and subtract that amount of time from the total cooking time. Remember to plug in the crock pot when you arrive so that it will finish cooking before the 7 p.m. eating time.