

Angela's Garlic Sausage Soup

- 1 ring garlic sausage sliced and quartered
- 1 medium onion, diced
- 4 – 6 cloves of garlic, diced
- 8 Cups Chicken Soup (stock)
- 1 tsp. Pepper
- 1/2 tsp. Basil
- 1/2 tsp Dill
- 4 – 6 medium potatoes, diced
- 1 1/2 cups grated cheddar cheese
- 1 cup coffee cream

Sauté sausage 2 – 3 minutes.

Add garlic and onion and sauté 2 – 3 minutes longer.

Do not use any added oil.

Pour in stock, pepper, basil, dill and bring to a boil.

Add diced potatoes.

For added thickness, grate one of the potatoes instead of dicing it.

Simmer 5 – 10 minutes until potatoes are tender.

Do not over cook or they will go mushy.

Add cheese and cream.

Stir until smooth.

Do not boil.