



Potato Poblano Soup

With Apple Chicken Sausage & Quick Sweet Pickled Radishes

Camine Pappas / February 2020 / Serves 6

INGREDIENTS:

½ lb chicken apple sausage cut into small slices
½ white onion chopped
1/3 C Poblano pepper diced
¼ C celery diced
4 C new potatoes, skin on, diced
4 garlic cloves, chopped
1 Knorr's Chicken Bouillon cubes
3 C water
¼ t paprika
¼ t turmeric
½ t cumin
¾ C chopped Italian flat leaf parsley
2 T olive oil
Salt and pepper to taste
Cornstarch roux



METHOD:

Heat the oil in a large Dutch oven pot. Cook the sausage until caramelized. Remove and put in bowl and cover with foil. Using the same oil you cooked the sausage in add the onions, celery, and Poblano peppers and cook until onions are translucent. Add the garlic and heat until fragrant. Then add the potatoes and blend for a few stirs until they are hot. Add 2 C of the water and stir until water begins to bubble. Add the bouillon cube and stir until dissolved. Add the paprika, turmeric, cumin, and some salt and pepper. Then add the last C of water. Let simmer for about 20 minutes on low. Remove lid and add in a bit of cornstarch roux to thicken. Add the parsley and put the chicken sausage back in the pot. Heat through and serve.

Note: To quick pickle the radishes immerse about 4 halved radishes in apple cider vinegar to cover, ¼ C white sugar, a bit of salt. Let sit for about 2 hours. Serve as garnish to soup.

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