Sauerkraut Soup



Ingredients:

- 1 lb. smoked sausage, finely diced
- 6 TBLSs chopped onion
- 6 TBLSs all-purpose flour
- 2 cups milk
- 2 cups half-and-half
- 1 tsp dried thyme
- 1 (8-ounce) can sauerkraut, undrained

Method:

1. Cook and stir smoked sausage and onion in a large saucepan over low heat until lightly browned, about 15 minutes. Stir in flour to coat sausage and onion. Gradually stir in milk, followed by half-and-half.
2. Raise heat to medium and simmer soup until thick, about 5 minutes. Stir in thyme. Mix sauerkraut and its juice into soup and cook just until sauerkraut is heated through, 1 to 2 more minutes.