

SMALL
BATCH

SAVERNE®

FARMED IN
THE USA

HANDCRAFTED KRAUT



HEARTY KRAUT SOUP

Prep Time	Total Time	Servings
10 mins.	15 mins.	6 - 8

Ingredients

- 1 can (14.5 oz.) beef broth
- 2 cans (14.5 oz. each) chicken broth
- 1 medium onion, chopped
- ½ cup chopped celery
- ¼ cup chopped green bell pepper
- 2 medium potatoes, cubed
- 1 package (14oz) frozen whole baby carrots
- 1 package (10oz) frozen cut green beans
- ½ pound Polish Sausage, cut into bite sized pieces
- 16 oz. undrained [Saverne® Bavarian Kraut](#)
- 16 oz. drained [Saverne® Bavarian Kraut](#)
- ¼ tsp. pepper

Directions

1. In large kettle, combine broth, onion, celery, green pepper, potatoes, carrots, and beans. Bring to boil.
2. Reduce heat to medium, cover, and cook until vegetables are tender.
3. Add sausage, [Saverne® Bavarian Kraut](#), and black pepper; simmer for 5 minutes. Serve hot.