

Cheesy-Brat Potato Soup

Prep time: 10 minutes
Total time: 5 – 6 hours

Cook time: 5 – 6 hours
Serves: 6 - 8

Ingredients

- 1 box potatoes (about 5 – 6 medium sized) **
- 1 package Edgewood Locker Smoked, Cured Bratwurst with Cheese
- 8 cups Hansen's Dairy Milk (1/2 gallon)*
- 1 cup Country View Dairy Sour Cream or plain Greek Yogurt*
- 2 - 3 cups Burnett Dairy Shredded Fancy Jack Cheese*
- 1 teaspoon salt (optional)
- 1 teaspoon black pepper

* Items that can be purchased at Hansen's Dairy Stores

** Items that can be purchased seasonally at Hansen's Dairy Stores

Directions

Chop potatoes and bratwurst into ½ - 1 inch chunks & place in 2 ½ - 3 quart crock-pot.

Add milk & cook on low for 4 – 5 hours, or until potatoes are done.

Add sour cream & cheese.

Cook for 1 more hour.

Add salt & pepper & stir well.

Top with more cheese or Brenton's Garden Vegetable Crackers (also found at Hansen's Dairy Stores) if desired.

Enjoy!

Note: For a lower-carb option, you can substitute zucchini for the potatoes.

Recipe by Julie at www.JulieGrunklee.com