

German Potato Soup (Kartoffelsuppe) with Bratwurst

INGREDIENTS

2-3 bratwurst, or other German sausage (Got mine from Lidle)

2 chicken stock cubes

1/2 medium onion, peeled and diced

2 stalks celery, diced

2 medium carrots, peeled and diced

4 white waxy potatoes, (like baby reds or Yukon Gold), peeled and diced

1/4 head cabbage, chopped

2 bay leaves

1 tsp dried marjoram/oregano

salt and fresh cracked pepper, to taste

chopped fresh parsley , for garnish

- Spray a few squirts of oil spray into a saucepan and heat the pan. Slice the sausage or brats and dice them and brown until cooked. Then add 2 cups of the chicken stock and bring up to a boil. Scrape any browned bits from the bottom of the pot.
- Lower the heat and simmer, covered, for about 10-12 minutes, until the brats are cooked. Remove the brats to a plate, and strain the broth and set aside.
- Cook the onion in the pan with another spray of oil until soft but not brown
- Add the potatoes, cabbage, carrots and all 4 cups of the stock to the pan, along with the bay leaves, salt, pepper, and marjoram.
- Cook for 10 - 15 mins until nearly cooked. Add the sliced/chopped bratwurst and cook a further few minutes for flavours to blend
- Serve with a sprinkling of parsley