

## Cheesy Potato Sausage Soup

Brittany Allyn

Serves 4

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2 cups Water  
2 cups Chicken Broth  
1 ½ lb. Russet Potatoes peeled and diced  
*(About ¾ inch dice)*  
1 large Onion diced  
1 lb. bulk Pork Country Sausage  
*(I prefer hot sausage but you can use mild)*  
8 oz. Cream Cheese  
1 TBSP chopped fresh Basil  
*(Or 1 ½ tsp Dried Basil)*  
Salt to taste  
Additional chopped *(chiffonade)* fresh Basil for garnish



Put the water and the chicken broth in a Dutch oven or large pot. Add the potatoes. Bring to a boil and cook for 8 – 10 minutes or until the potatoes are tender.

Meanwhile in a large skillet, break up the sausage, add the onions and cook until the meat is no longer pink and the onions are tender, about 10 minutes.

Drain the grease from the meat mixture and add the meat mixture to the pot. Cut the cream cheese into 1 oz. slices and add the cheese to the pot. Stir until the cheese has melted. Salt to taste and stir in the chopped basil. Serve garnished with a chiffonade of fresh basil.