



Polish Sausage Soup with Pierogi Noodles

All the best Polish flavors in one easy-to-make flavorful soup

- 6 cups no-salt vegetable stock
- 1 (14 ounce) package potato/cheese fresh or frozen pierogi
- 1 Tablespoon olive oil
- 14 ounces smoked Polish sausage, sliced bite-size pieces
- 1 cup (each) chopped onion; thin peeled, sliced small carrots
- 3 garlic cloves, minced
- 1 (3.5 oz.) package fresh mushrooms, trimmed, chopped
- 1 (14.5 oz.) can diced peeled tomatoes with juice
- 2 cups sauerkraut, rinsed, drained
- Salt and ground black pepper to taste
- 1/2 cup chopped parsley
- 1 Tablespoon minced fresh dill

Creamy Tater Topping

1 cup sour cream

1 Tablespoon dill relish

2/3 cup chopped green onion

1 Tablespoon minced fresh dill

Garnish: chopped parsley; minced fresh dill as desired

Cook Fresh or Frozen Pierogi: Place vegetable stock in large soup pot; cook over medium high heat until boiling. Add pierogi; stir to separate; heat to boiling; reduce heat to medium; cook for about 2 minutes or pierogi float to the top. Remove pierogi with slotted spoon to shallow bowl; toss with 1 Tablespoon oil to coat set aside to cool. Remove hot stock to a large bowl; set aside.

Cook Sausage; Add Flavor: Place chopped smoked Polish sausage, onion, carrots, garlic, and mushrooms to soup pot; cook on medium high; partially cover pot; cook about 15 minutes; stir occasionally.

Add Vegetable Stock: Add diced tomatoes with juice, drained sauerkraut, and reserved warm vegetable stock; bring to a boil; reduce heat to medium/low; loosely cover pot; cook for 10 minutes.

Prepare Pierogi Noodles: Meanwhile with kitchen scissors remove filling from cooked pierogi by cutting one side; set removed potato filling in small bowl. Cut the remaining pierogi into small noodle shapes; set noodles aside.

Prepare Creamy Tater Topping: Stir sour cream and dill relish into removed potato filling; stir in green onion and 1 Tablespoon minced dill. Set aside.

Add Noodles to Soup: Stir pierogi noodles into soup; cook only until hot 2 or 3 minutes; season to taste with salt and black pepper; stir in chopped parsley and minced dill.

To Serve: Ladle soup into soup bowls; top with dollop of Creamy Tater Topping; sprinkle with minced parsley and dill as desired. Serve warm.
Serves: 6 to 8

Cook's Note: Many sausages, like Italian and Polish links, found their way into Midwestern soup pots, accompanied with a pasta as early immigrants moved into the cities and even shared available products to create homeland favorites.

About the Recipe: This recipe features smoky Polish sausage enhanced with onions, tomatoes, carrots, and mushrooms. Popular pierogi noodles resemble the old-world ones cooked long ago, teaming with tater flavor and swirling with mild flavored sauerkraut. Serve this soup with Polish raisin bread slices or seeded rye, and top the soup with dollops of onion dill flavored cream.