

# Bank Kitchen Recipe

## JIM'S POTATO SOUP

Prep time: 15 minutes Cook Time: 30 minutes Servings: 10 to 12

Ingredients: 5 pounds of Yukon Gold Potatoes, 32 ounce carton of Swanson® Chicken Broth, 1 pound of cooked Johnsonville® Smoked Sausages, 12 ounce can of Nestle® Carnation® Evaporated Skim Milk, 1 Tablespoon of chopped chives, salt and pepper to taste

First, peel potatoes. Next, cut each potato into 1/4-inch slices for faster cooking. Place potato pieces into a large saucepan, and add chicken broth until slices are submerged.

Bring the broth to a boil, and simmer for approximately 20 minutes.

While potato mixture is boiling, cut smoked sausages into 1/4-inch slices. Next, in a separate pan, brown pieces of sausage and then set aside.

After the potatoes have softened, remove the entire saucepan from its heat source. Mash the potatoes—while still in the broth—until a desired lumpiness or smoothness is achieved.

Stir in 1 cup of evaporated milk. Add the cooked smoked sausage, 1 Tablespoon of chopped chives, and salt and pepper to taste. Remove from heat. Allow to cool. Serve.

*For additional flavor, add cheddar or Monterey Jack cheese. For a southwest flare, add chopped green chilies to taste. For a "lighter" variation of this dish, use Johnsonville® Smoked Turkey Sausage. This potato soup can be refrigerated up to three days.*

