



Irish Kielbasa Chowder

A hearty and filling soup option that is simple and delicious! This recipe features Stoltzfus Meats smoked kielbasa for the perfect flavor and bite.

Ingredients

- 1 Tbsp. olive oil
- 2 garlic cloves, minced
- 1 lb. Stoltzfus Meats smoked kielbasa, sliced 1/8 inch thick
- 1 medium onion, diced
- 4 russet potatoes, peeled & chopped
- 2 cups water
- Salt and pepper, to taste
- 1 small cabbage, shredded or thinly sliced
- 1 Tbsp. all-purpose flour
- 3 cups milk
- 1 cup sharp cheddar cheese, shredded

Directions

1. Heat the oil in a large Dutch oven over medium-high heat. Add the garlic and kielbasa and brown them well, turning often.
2. Next, add the onion, potatoes, and water to the pot. Bring to a boil, reduce heat, and simmer for 20 minutes.
3. Add cabbage and cook for 10 minutes or until tender.
4. Whisk the flour and milk together in a small bowl. Add to the soup and simmer for 10 minutes, stirring often.
5. Add cheese and cook, stirring until cheese is melted and soup is heated through.
6. Serve with some more shredded cheese on top and enjoy!



If you make this recipe, tag us on Facebook at Stoltzfus Meats & Deli or Instagram @stoltzfusmeats.