



Porchlight Products Sauerkraut Reuben Soup

Ingredients

- ❖ 1 jar of Porchlight Products sauerkraut
- ❖ 1 lb. cooked corn beef, 1 cup of drippings for flavor
(Note: If you do not want to cook a corn beef, chopped corn beef deli cuts are okay. You will not have as much fat in this recipe if you use deli meat instead.)
- ❖ 1 small onion
- ❖ 2 carrots, finely chopped
- ❖ 2 tbsp. garlic powder
- ❖ 16 oz. shredded Swiss cheese
- ❖ 2 tbsp. butter
- ❖ 2 cans cream of celery soup
- ❖ 5 cups water
- ❖ 5 cups milk

Directions

1. Sauté carrot and onion with butter until soft.
2. Add water, stir two minutes over medium heat.
3. Add milk and garlic powder, stir two minutes.
4. Add shredded cheese to make sauce, stir until cheese has melted.
5. Add cream of celery to thicken.
6. Add corn beef.
7. Add Porchlight Products sauerkraut, turn to low. Do not overcook.
8. Serve with rye crackers.