

Crockpot Sausage & Cheddar Potato

Crockpot Pot Creamy Sausage & Potato Cheddar Soup

3 russet potatoes peeled and cut into 1 inch cubes

4 cups sliced sausage sauté until slightly browned (I used hot sausage)

3 cups vegetable broth

3 cups corn frozen or fresh

1 cup onions diced

4 tsp garlic minced

$\frac{1}{2}$ tsp garlic salt

$\frac{1}{2}$ tsp garlic pepper or black pepper

$\frac{1}{2}$ tsp onion powder

2 cups whole milk

2 tbsp cornstarch

2 cups grated extra cheddar cheese

1 cup sour cream

1lb of cooked bacon crumbles

INSTRUCTIONS

In a 6 qt slow cooker add ingredients through onion powder and cook on low for 6 hours. 30

minutes before soup is done, whisk together cornstarch and milk and pour into soup. Cover and finish cooking.

Once done add grated cheese, bacon and sour cream. Stir to combine and allow a few minutes for cheese to melt. Serve hot with grilled cheese. Amazing to dip it in!