

# German Potato Soup

Serves: 6

Serving Size: 1-1/2 c.



2 lbs potatoes, peeled, quartered and sliced into thick slabs  
1 c. carrot, sliced  
1/2 c. onion, diced  
1 T. olive oil  
3/4 lb. venison, cubed  
4 slices pepper bacon  
1/4 c. sugar  
2 T. flour  
1/2 t. celery salt  
10 turns freshly ground black pepper  
4 c. beef stock, divided  
1/2 c. cider vinegar  
1/4 c. fresh parsley, minced



Place potatoes, carrots, and onion into a crockpot, turn to high.

Add oil to a pan over medium-high heat. When oil is hot, add venison and cook until browned. Remove and place in crockpot. Add bacon to the pan, reduce heat then cook until bacon is crisp. Remove bacon and set aside on a paper towel.

In a small bowl, combine the sugar, flour, celery salt and pepper. Add to the pan and stir for one minute until the flour mixture absorbs everything in the pan. Add 1/2 c. beef stock and 1/2 c. cider vinegar to the pan and stir until a thick sauce forms. When it starts to bubble, add the remaining stock and bring to a boil. Pour stock mixture into the crockpot.

Crumble all of the bacon, add half to the crockpot. Cook for 4-5 hours on high.

When ready to serve, ladle into bowls and top with bacon crumbles and fresh parsley.

**Estimated Calories:** 284 cal/serving