

GFWC Women's Civic League of Cheyenne

Hamburger-Sausage-Spinach Soup *Yummmm*

Serves 6

Ingredients

1 lb lean ground beef
1/2 lb Jimmy Dean® hot sausage
1 medium onion, diced
8 cups chicken stock (2 boxes)
1 bay leaf
1 1/2 lbs baby red potatoes (not peeled), diced
2-3 cloves garlic, minced
1 tsp dried oregano
1 tsp dried basil
Salt and freshly ground black pepper, to taste
4 cups fresh baby spinach (stems removed), chopped
1/2 cup heavy cream
(More) salt and freshly ground black pepper, *to taste*



Directions

Brown ground beef, sausage, and onion together in a large skillet.

While meat is browning, put chicken stock in stockpot. Add bay leaf and diced potatoes; cook until potatoes are soft, but still firm.

After meat is browned, drain excess fat. Return to stovetop. Stir in garlic, oregano, and basil and cook until warmed through; season with salt and pepper, to taste. Set aside (if potatoes are still cooking).

Once potatoes in the broth are soft, add browned meat to chicken broth and potatoes. Return to a boil; stir in spinach. When spinach begins to wilt, about 1-2 minutes, stir in heavy cream until heated through (*do not boil*); season with salt and pepper, to taste, if needed.

Remove bay leaf and serve immediately.

Serve with a garden salad and homemade buttered bread.

