

From Lori Allen of Ames, Iowa
February 6, 2008

Cream of Reuben Soup

Servings: 6 to 8.

6 cups chicken broth
3/4 lb. cooked corned beef, chopped
1 can (10 oz.) chopped sauerkraut, drained
1 large carrot, peeled and grated
1/2 cup chopped onion
1 garlic clove, minced
1/2 tsp. dried thyme + 1 bay leaf
1/4 tsp. ground white pepper + 1/4 tsp. dried tarragon
3 TB cornstarch + 1/3 cup water
2 cups (8 oz.) shredded Swiss cheese
1 cup whipping cream
Rye bread cubes, toasted

1. Combine first 10 ingredients in a Dutch oven; bring to a boil over medium heat.
2. Reduce heat, and simmer 30 minutes. Remove and discard bay leaf.
3. Combine cornstarch and water, stirring until smooth; stir mixture into soup. Bring to a boil; boil, stirring constantly, 1 minute. Remove from heat.
4. Add shredded cheese and whipping cream, stirring until cheese melts. Top each serving with toasted rye bread cubes.