

Bratwurst Chowder

<http://thedomesticman.com/2013/02/05/bratwurst-chowder/>



1 lb pre-cooked bratwurst, cut into bite-sized chunks
1 med onion, blended
3 med red potatoes, chopped into 1/2" chunks
1 cup chicken broth
3 cups water
1/2 cup heavy cream
1 med carrot, peeled and chopped
1/2 head cabbage, chopped coarsely
1 tbsp butter
1/2 tsp pepper
1 pinch caraway seeds
1/2 cup shredded aged cheddar cheese
additional salt and pepper to taste (about 1/2 tsp each)

As with most recipes, be sure to chop up everything before you start cooking. I'm terrible at remembering to do this, because I always figure I can chop as I cook – but trust me, it makes for a much less stressful cooking adventure.

In a stock pot or dutch oven, heat the butter on medium heat for a minute or two, then add the sausage and blended onion. Cook down until most of the onion's liquid has been evaporated, about five minutes, stirring every minute or two.

Add the potatoes, chicken broth, pepper, and caraway seeds, and stir everything together. Once it's well-mixed, pour in three cups of water.

Bring to a boil, reduce heat to med/low and simmer (uncovered) for five minutes, then add the carrots and simmer for another five minutes. It won't look especially pretty at this point, but that's fine. We'll make up for it later.

Add the cabbage, cover, and simmer for another 10 minutes. Once the cabbage is looking translucent and soft, it's time to finish off the chowder.

Pour in the cream, wait for it to return to a simmer, then stir in the cheese (leave out a little cheese to sprinkle on top when serving). Once the cheese has been stirred in, remove from heat and add salt and pepper to taste (I used an additional 1/2 tsp of each).

Sprinkle a little cheese on top and serve while it's still piping hot.