

2021 Wisconsin Dreamin'...Legend-dairy Wisconsin-Stronne Soup

Second Place- Wisconsin Garden Potato Soup

Linda Gottlieb, Port Washington

Yield: Makes 6 quarts

Ingredients:

5 links hot Johnsonville Italian sausage, casings removed
1 link Johnsonville sweet Italian sausage, casing removed
1 ½ tsp crushed red pepper
1 Tbsp butter (optional)
1 lb mushrooms, sliced (quartered, if necessary)
4 green onions, diced, including tops
2 stalks celery, sliced
2 tsp minced garlic
3 ears of corn, shucked and removed from cob
4 c whole milk, or half and half—Used half and half
4 c water
6 chicken bouillon cubes (chicken stock can be substituted for water and bouillon cubes).
1 stick butter
5 small red WI potatoes (about 2 cups); skin on halved or quartered, make bite sized
1 can navy beans, rinsed and drained
1 can garbanzo beans, rinsed and drained
1 tsp basil (my garden), or to taste
1 Tbsp parsley (my garden), or to taste
1 box frozen spinach, chopped, thawed or fresh (1 cup, chopped)
1 c ditalini type pasta, cooked al dente
Kosher salt and freshly ground pepper, to taste
2 Tbsp chopped fresh basil
1/3 c finely grated Asiago cheese

Directions

Sauté the Johnsonville Italian sausage and crushed red pepper in a fry pan. Transfer meat mixture to another bowl, reserving excess fat. Set aside, in refrigerator. In the same sausage pan, sauté the mushrooms, onion, celery, garlic, and corn for about 10 min., or until onions are soft. Add 1 T butter, if necessary. In a large pot, add the milk, chicken bouillon, butter, and water. Add onion mixture. Cook until just boiling, and simmer. Add the potatoes and simmer until soft, about ½ hour. Meanwhile, cook the ditalini pasta according to package directions, and drain. Stir in the cooked sausage, navy, garbanzo beans, basil, and parsley. Simmer for an hour, but do not boil, as milk could curdle. Soup should be lightly creamy. Top with basil and Parmesan cheese, prior to serving. Best if made a day ahead.