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CORN AND SAUSAGE BISQUE

(Double the recipe for a 7-quart soup pot)

- **1 lb. bulk sausage**
- **4 tbsp. butter**
- **2 tbsp. flour**
- **1/2 cup chopped onion**
- **1 quart milk**
- **1 can (16 oz.) creamed corn**
- **1 can (10 oz.) condensed cream of potato soup**
- **1 cup sour cream**
- **1 tbsp. Tabasco sauce, or to taste**
- **1 tbsp. Cajun seasoning**
- **1/4 cup chopped fresh parsley**
- **1/2 cup shredded Cheddar cheese**

Fry sausage, breaking into crumbles. Drain and set aside. In a large stock pot, melt butter. Add flour and blend thoroughly. Add onions and cooked sausage; sauté mixture over medium heat for 5 minutes. Add milk, corn, potato soup, sour cream, Tabasco, and Cajun seasoning. Cover and cook over low heat for 20 minutes, stirring occasionally. Do not boil. Ladle into bowls and sprinkle with cheese and parsley, or just mix in the cheese and parsley in the pot.