

Kielbasa Cheese Soup

[100 oz—about 17 cups-make 10 times]

1 large onion—halved lengthwise and thinly sliced
1 cup sliced celery
¼ cup butter
¼ cup flour
2 tsp. Worcestershire
¾ tsp. dry mustard
1 15 oz. can chicken broth
3 cups cubed potatoes
1 cup chopped carrots (2 med.)
8 oz. Kielbasa –cut in half lengthwise, then slice ¼ inch thick crosswise
3 ¼ cup milk
3 cups cheese—cubed Velveeta
¼ tsp. pepper
1 cup frozen peas, thawed

Sauté butter and flour, Worcestershire and mustard 'til light brown and bubbly. Stir in broth, whisk 'til smooth.

Add onion, celery, potatoes, carrots and Kielbasa. Heat to boiling, reduce heat and simmer about 20 min. or until potatoes are tender. Add thawed peas.

Stir in milk, heat and stir until mixture almost comes to boil. Reduce heat, add cheese and pepper. Cook and stir until cheese melts.