**Potato, Sausage, Broccoli soup**

Prep Cook Time 1 hour

Serves 12

* 5 large potatoes pealed and diced
* 1-2 lb of sausage (beef, pork I used Polana Polish Sausage)
* 1 lb of carrots pealed and diced
* 6 celery stalks cleaned and diced (no tops)
* 2 cups of broccoli crowns fresh
* 1 -2 med sized onions
* 1 gallon of water
* 1 tablespoon for Better Than Bouillon Organic Chicken Base
* 1 teaspoon of cumin
* 1 teaspoon of salt
* 1 teaspoon of pepper
* 1/4 cup of rice flour (for gluten free) or 1/4 reg flour (this is optional)
* 1/8 cup of hot sauce
1. Start to cooking your Mirepoix (onions, carrots, celery) season with salt.
2. Add your sausage on top of Mirepoix, Cook till cooked and slightly brown, ( don't burn Mirepoix)
3. Removed link allow to cook sausage to cool, cut into bite size pieces and reserved to side
4. Add water, potatoes, spices, bullion allow to cook- till potatoes are fork tender
5. To thicken the soup, you can allow the potatoes to cook, till they start to break down they will make a thick soup (longer cook time 1 hour)
6. OR Remove a cup or 2 of the broth and add the flour , stir till it becomes a water paste.. then slowly add it back to the soup (cook for another 20 minutes)
7. Once the soup is almost done 5 minutes add Broccoli and sausage back in. (add hot sauce if you like heat)

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