

Brian's October Fest Soup

Perfect for a fall day

- 1 Small bag of Sabarro Sauerkraut
- 4 cups of chicken bouillon or stock
- 1 bottle of beer (Bud light)
- 1 can of Campbell's cheese soup
- 1 package of Queen City bratts cut into $\frac{1}{4}$ in cuts (Boars Head is another Bratt)
- 1 yellow onion chopped
- 1 tablespoon of red pepper flakes
- 1 tsp. garlic powder
- 1 tsp. chipotle chili powder
- 1 cup of milk
- 4 stale bread rolls chopped into 1 " cubes (I take fresh and dry them out in a microwave- 1 minute let stand at room temp – repeat twice)

Put beer, chicken bouillon, cheese soup, garlic powder, chipotle, red pepper flakes, milk, garlic powder and whisk over medium heat till blended (About 5-10 minutes). Add chopped bratts, onion, sauerkraut and simmer for 2 hours in soup pot. Serves 8 cups or so. Garnish with bread croutons and shredded Muenster cheese.