



Ingredients

500 g peeled **potatoes**
(floury if possible)

½ **celery** stick

2 **carrots**

2 large **onions**

75 g lean **bacon**

1 bunch of **parsley**

2 **bay leaves**

Pinch of **allspice**,
marjoram, **salt**, **pepper**

2 **Bockwurst** or **frankfurter**
sausages per person



Method

Peel and slice the potatoes into quarters. Wash and chop the vegetables into small pieces and cook them with the potatoes in salted water with a generous pinch of allspice, dried marjoram and a couple of bay leaves. Cook until the potatoes are soft. Drain the vegetables but keep the water for later. Remove the bay leaves.

Mash the potatoes and vegetables with a potato masher. Put the pot back on the stove and fill up the mashed potatoes and vegetables with the retained cooking water. Stir until you have a creamy soup.

In the meantime, slice the bacon into small lardon sized pieces, then sauté the bacon and the onions until translucent. Once cooked, stir the bacon and onions into the potato soup. Season to taste with ground pepper and possibly more salt. Add the sausages to the hot soup and cook for a further 5 minutes. Before serving, sprinkle everything with chopped parsley.

Guten Appetit !

Wine recommendation

A dry white Riesling wine, preferably from Baden–Württemberg is the perfect accompaniment for this dish. In general, these wines are hearty and full-bodied with a vigorous acidity.