



Donated by Allen & Myra Charleston

This rich soup is something to look forward to when you have been working outside on a cold winter's day.

Winter Rich Soup

- 1 pound ground emu
- 3 large all-purpose potatoes (peeled and cubed)
- 1 large or 2 medium-sized onions (roughly 1 cup) chopped
- 2 medium sweet green pepper, halved, seeded and chopped
- 2 medium-size sweet red pepper, halved, seeded and chopped
- 3 to 6 tablespoons butter
- 1 teaspoon fresh ground black pepper
- 2 cans (13 3/4 ounces) chicken broth
- 1 cup sour cream
- 1 cup shredded sharp cheddar cheese

In large saucepan or Dutch oven, boil the potatoes in enough water to cover until tender. Drain and mash, adding chicken broth and blending until smooth. Set soup mixture aside.

Sauté onion, green bell pepper, and red bell pepper in butter until softened, about 10 minutes. Add ground emu and brown lightly. Add to soup mixture and heat until just boiling. Reduce heat. Add sour cream, stirring gently. Serve in soup bowls, garnish with the cheddar cheese.

Serves 8