Polish Sauerkraut Soup

Ingredients:

2 lbs. Polish Sausage

1 qt. water

1 onion, well browned

1 qt. sauerkraut juice

1/4 cup sugar

1/4 cup cream

1 egg

1 Tbsp. flour

3/4 cup milk

Directions:

Cook sausage in water until well done, if not pre-cooked.

Ad onion, sauerkraut juice and sugar.

Beat egg, add flour, milk and cream.

Add to the soup and bring to a boil.

Serve with mashed potatoes or dumplings.