

# Creamy Bratwurst Stew

Servings : 8

Amount	Measure	Ingredient - Preparation Method
1 3/4	pounds	potato - peeled and cubed
2	medium	carrot - chopped
2		celery ribs - chopped
1	medium	onion - chilled
1	medium	green pepper - chopped
2	pounds	bratwurst links
1/2	cup	chicken broth
1	teaspoon	salt
1	teaspoon	dried basil
1/2	teaspoon	black pepper
2	cups	half and half
1	tablespoon	cornstarch
3	tablespoons	cold water

Place first 5 ingredients in a slow cooker; toss to combine. Top with bratwurst. Mix broth and seasonings; pour over top.

Cook, covered, on low until sausage is cooked through and vegetables are tender, 6-7 hours. Remove sausages from slow cooker; cut into 1 in slices. Return and stir in half and half.

Mix cornstarch and water until smooth. Stir into stew/ Cook on high until thickened; about 30 minutes.

Description: "stew"