

Guinness Stout and Hearty Soup



- 1/2 Pound Italian Sausage (Casing Removed)
- 1/2 Bottle Guinness Stout (all alcohol is burned off)
- 1 Granny Smith Apple (Peeled & Chopped)
- 1 Can sliced potatoes (Un-drained)
- 1 Can Dark Red Kidney Beans (Un-drained)
- 2 Tablespoons Tomato Paste
- 1 Small Sweet Onion (Chopped)
- 1 Tablespoon Olive Oil
- Dash of Crushed Red Pepper flakes to taste
- Salt & Pepper to taste
- Shredded cheese for garnish (optional)

1. Put oil in hot stock pot. Add chopped onion and apple. Sauté for 2-3 minutes. Add the sausage and continue to cook until done.
2. Add the remaining ingredients and simmer for 10 minutes.
3. Garnish the soup with some shredded cheese (optional).

Beer Recommendation: Guinness Stout or Harp beer.

