

## Reuben Soup

½ lg. Onion, diced  
2 ribs celery, diced  
½ green bell pepper, diced  
½ red bell pepper, diced  
2 tbsp. butter  
2 tbsp. flour  
1 bay leaf  
3 c. beef stock  
3 c. chicken stock  
6 oz. corned beef, thinly sliced  
8 oz. swiss cheese, shredded  
1 c. saurkraut  
2 oz. roux (see below)  
1 pt. Half and half cream, heated  
1 c. pumpernickel or rye bread croutons

Combine onion, celery, peppers, and butter in 3 qt saucepan; cook over very low heat until softened. Add flour; cook a few minutes, stirring occasionally.

Add bay leaf and stocks, bring to a boil. Reduce to simmer. Add corned beef to soup. Add cheese and stir slowly until melted. Add sauerkraut, then roux. Let simmer 30 minutes. Add half and half, then heat through. Remove bay leaf. Top with croutons.

Directions for Roux:

4 tbsp. butter  
1 tbsp. flour

Melt butter in small saucepan. Blend in flour. Cook until bubbly, then cook another 1 to 2 minutes, stirring.