

GERMANY



Crock-Pot Potato Soup

Perfect for a Sunday supper, you can throw everything into a Crock-Pot and let it cook while you do other things. *This recipe is in honor of my brother-in-law, Kurt Roeske.*

INGREDIENTS **SERVES 4-6**

1	medium onion, chopped
2	medium leeks, white part only, sliced
4	medium carrots, chopped
6	medium potatoes, diced
4 c.	vegetable stock
1½ c.	water
1	medium bay leaf
½ t.	salt
¼ t.	nutmeg
½ c.	sour cream, optional

PREPARATION

1. Chop or dice all of the vegetables and place them in the Crock-Pot. Cover with vegetable stock and water.
2. Stir in the bay leaf, salt, and nutmeg.
3. Cover and cook on low heat setting for 8 to 10 hours, or on high heat setting for 4 to 5 hours.
4. Remove the bay leaf. Mash mixture in the Crock-Pot with a potato masher.
5. Stir in the sour cream if desired.

IF YOU GO TO GERMANY

With so many castles, you won't have to travel very far to find one to visit. Tucked away in the mountains, often overlooking pristine lakes or rivers, many are open to the public. Some are still family owned, steeped in tradition, and well worth a visit. Germany has an abundance of hiking trails, but there is a good chance you'll also do plenty of walking in the villages and cities as you take in the sights. If you take a cruise on the Rhine River, look for castles you might not notice from the roadway.