



# Slow Cooker Dill Pickle

From: Tamera Nelson

Serves: 12

Prep Time: 15 min

Cook Time: 4 hours

## Instructions

- 1) To the basin of a 6 quart slow cooker, add the chopped onion, carrots, celery, pickles, and potatoes.
- 2) Sprinkle the veggies with the sugar, salt and pepper.
- 3) Pour in the chicken stock.
- 4) Cover and cook on LOW for 4-6 hours or until the potatoes are tender.
- 5) In a small bowl whisk together the milk, sour cream and flour.
- 6) Stir the sour cream mixture into the soup.

### Toppers

Garnish with parsley, raw garlic, parmesan cheese, chicken sausage.

## Ingredients

- 2 small onions, chopped
- 4 medium carrots, sliced
- 4 stalks celery, thinly sliced
- 3 cups chopped dill pickles + 1/3 cup pickle juice
- 3 pounds baby potatoes, quartered
- 2 tablespoons sugar
- 2 teaspoons salt
- 2 teaspoons pepper
- 12 cups vegetable stock
- 1 cup milk
- 10 tablespoons light sour cream
- 4 tablespoons flour
- Parsley for garnish

## Notes

