

Cabbage Sausage Soup

INGREDIENTS

1 lb. bulk Italian sausage
1 large onion, chopped
2 garlic cloves, minced
7 c. (about 1 ½ lbs.) chopped cabbage
4 cans (28 oz. each) diced tomatoes, undrained
2 tsp. dried basil
2 tsp. brown sugar
1 tsp. dried oregano
1 bay leaf
¾ tsp. minced fresh rosemary
or ¼ tsp. dried rosemary, crushed
½ tsp. salt
1/8 tsp. pepper

DIRECTIONS

In a Dutch oven or soup kettle, cook sausage, onion, and garlic over medium heat until meat is browned. Add cabbage; cook and stir for 3-5 minutes or until cabbage is crisp-tender. Stir in the remaining ingredients. Bring to a boil. Reduce heat; cover and simmer 30-35 minutes or until cabbage is tender. Discard bay leaf before serving.
Yield: 16 servings (4 quarts).

