

Cabbage Soup

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Ingredients

1 pound ham
1 pound sausage, sliced
2 yellow onions, diced
1 head garlic, peeled and chopped
1 head green cabbage, cored and chopped
2 carrots, chopped
2 jalapenos, chopped
½ cup flour
Vermouth
2 cups dry white wine
1 and 1/2 quarts pork stock
2 tablespoons tomato paste
1 tablespoon paprika
10 juniper berries
salt
ground pepper

Directions

Brown the sausage and set aside.
Sauté the onions and garlic in olive oil in a soup pot.
Add the cabbage and cook, covered, until the cabbage wilts.
Stir in the flour.
Stir in the white wine.
Stir in the Vermouth.
Add the (stock, tomato paste, paprika, juniper berries, ham, sausage, carrots, jalapenos).
Bring to a boil and then reduce to a simmer and cook for at least 30 minutes.