

## **CABBAGE SAUSAGE SOUP**

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4 cups chicken broth  
1 small cabbage, chopped (about 10 cups)  
1 medium onion, chopped  
½ lb. fully cooked smoked sausage, halved lengthwise and sliced  
½ cup all-purpose flour  
1-1/2 tsp. salt  
¼ tsp. pepper  
1 cup milk

In a Dutch oven, bring broth, cabbage and onion to a boil. Reduce heat; cover and simmer for 1-15 minutes or until cabbage is tender. Add sausage; heat through. In a bowl, combine the flour, salt and pepper. Gradually add milk, stirring until smooth. Gradually stir into soup. Bring to a boil; cook and stir for 2 minutes or until thickened.

Yield: 8 servings (about 2 quarts)