**CABBAGE PATCH SOUP**

Short intro: We lived in Snohomish from 1973 through 2015. During those years we would have lunch at the Cabbage Patch Restaurant in town. This is the recipe for their Cabbage Patch Soup which we have made many times through the years.

Ingredients:

* 1 ½ # hamburger
* Celery – diced – a few stalks (4 or 5)
* ½ onion diced – medium-sized
* ¼ tsp pepper
* ¼ tsp chili powder (to taste)
* 1 15 ounce can of tomatoes
* 1 15 ounce can kidney beans (use red – don’t drain the juice)
* 1 15 ounce can beef broth
* 1 15 ounce can tomato sauce
* ½ head of cabbage.

Instructions:

Brown hamburger, celery, and onion in soup pot

Add remaining ingredients and boil gently for 20 minutes on medium heat

Simmer for two hours.

(Can be served right away, but simmering improves the flavor.)

Note: Can be done in the crock pot. Just brown the meat and load all ingredients in

the crock pot. Set on high for four hours.

Many times, we’ve doubled the recipe. (We had a fairly large family!)