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Mutti's Easy German Cabbage Soup Recipe

Ingredients:

- 2½ lbs potatoes
- 2 Tbsp oil
- 1 lb ground beef
- 3 lb cabbage, shredded or chopped
- 2 medium onions, diced
- salt, pepper, caraway seeds
- 4 cups broth (or use bouillon cubes)
- 1 Tbsp vinegar
- 1 Tbsp Maggi Seasoning Sauce (if available)

Instructions:

1. If the potatoes are new and the skins thin, don't bother peeling. Cut potatoes into bite-sized chunks.
2. Heat oil in large soup pot. Add onions and cook until translucent.
3. Add ground beef. Cook for several more minutes until meat is browned.
4. Add some water and stir up any browned bits stuck to the bottom of the pot.
5. Add cabbage and potatoes. Add broth. Add water (or more broth if desired) until about one inch BELOW level of vegetables. If you add water to top of vegetables, your final soup will be more liquid.
6. Add 2 tsp salt, ¼ tsp pepper, and 2 Tbsp caraway seeds.
7. Bring to boil, cover, and simmer for about 45 - 90 minutes. Stir several times during this time.
8. Add vinegar and Maggi to taste
9. Season with additional salt, pepper, and caraway seeds.
10. Add more vinegar and Maggi if needed.

Hints:

- If you like your soup creamier, thicken in any of the following ways: stir in leftover mashed potatoes or stir in instant mashed potato flakes.
- Add carrots and/or celery along with the cabbage.

<http://www.quick-german-recipes.com/cabbage-soup-recipe.html>