

*A recipe from*  
**DAD'S COOKBOOK**



Rating:



## Portuguese Sausage Soup

From The Inn at Brushy Creek, slightly modified

*A great cold-weather feast! Serve with piping-hot Bavarian pumpernickel bread and a substantial brew. You'll want to sing with joy, right after your nap...*

*2 cup chopped onion  
6 cloves garlic, chopped  
6 Tbsp oil  
1½ -2 lbs garlic flavored link sausage  
10 cup beef stock  
1 large can (16-24 oz) kidney beans  
1 med head green cabbage, chopped*

*15 C-size red potatoes, quartered  
½ - ¾ cup cider vinegar  
1 large can (12 oz) tomato paste  
1 can (16 oz) tomato sauce  
4 Tbsp molasses  
salt and pepper to taste*

Sauté onions and garlic in oil. When the vegetables are transparent, add sliced sausage and brown lightly. Transfer to large soup or stock pot and add remaining ingredients. Bring to a boil, stirring occasionally to prevent scorching. Reduce heat and simmer for 45 minutes, stirring occasionally. Season to taste.

*Note: The tomato products, molasses and ¼ cup vinegar can be substituted for by 2 cups of ketchup, as in the original recipe. I like the molasses taste better.*

Yield: 1 gallon  
Preparation time: 30 minutes  
Cooking time: 1¼ hour

