



YUMMY CABBAGE ROLL SOUP

GREAT SOUP TO ACCOMPANY YOUR ST. PADDIES MEAL!!!
CABBAGE ROLL SOUP FROM THE LEPRECHAUN GODS

- 2 qt beef stock or beef broth
 - 1 lb ground chuck I use a combination of ground chuck and mild Italian sausage
 - 1 medium onion chopped
 - 3 stalks celery diced
 - 3 large carrots diced
 - 1/4 cup ketchup
 - 6 oz tomato paste
 - 28 oz diced tomatoes undrained
 - 1 lb green cabbage chopped
 - 16 oz sauerkraut undrained
lemon juice from one lemon
 - 1/2 cup long grain rice uncooked
- 1** Brown the meat in a Dutch oven.
 - 2** Add the beef stock, onion, celery, carrots, ketchup, tomato paste, diced tomatoes, cabbage, sauerkraut and lemon juice.
 - 3** Bring to a boil and add the rice.
 - 4** Reduce heat and simmer for 30 minutes, stirring occasionally.
 - 5** Serve with dark rye or pumpernickel bread.