

Cabbage soup with hot sausage



Difficulty: □□□□□

Preparation time: 15minutes , Cooking time: 30minutes

Total time: 45minutes , Serving number: **4**

0 Calories , **0 g** Sugars , **0 g** Fats , **0 g** Proteins

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Preparation

Sauerkraut and sausage cut, put in a pot and add the bay leaf, cumin and pepper and let everything cook. Meanwhile, let it warm up bacon, finely chop the onion and fry it. Add the flour and stir create a light roux. Do roux, add paprika to us to color. We pour a little water, stir and add to the cabbage. Stir, bring to the boil and add salt to taste.

Ingredients

- 300 g sauerkraut
- 250 g sausage
- 2 piece bay leaf
- 10 piece cumin
- one little Salt
- 30 g lard
- 2 dkg wheat flour
- 100 g onion
- 1 spoon ground paprika

Categories

