

Cabbage soup with 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

Chopped cabbage and sausage put in pot and add bay leaf, cumin and pepper and let cook everything. Meanwhile let lard to warm, onion cut on small pieces and fry her. Add flour and by mix do a light roux. To the roux will add red paprika. Pour a little water, stir and add the cabbage. Mix, boil and add salt to taste.



Tip for the Recipe

Before the end of cooking the soup can add cream to soften the taste.

Ingredients

- ✓ cumin
- ✓ pepper
- ✓ 20 g of smooth flour
- ✓ 1 onion
- ✓ salt
- ✓ 300 g of sauerkraut
- ✓ 30 g of lard
- ✓ sweet ground paprika
- ✓ bay leaf

Categories

An ordinary day, Czech, Year-round, Inexpensive, Vegetables, Family, Soup

