

Cabbage Veggie Cream Soup

Savannah · 30/09/2024



Prep Time

1 hr 40 mins

Difficult

Medium

Servings

8

Description

Talk about great flavor This soup is unique and yummy definitely put in the ingredients that sound bizarre like vinegar and Tabasco Tons of compliments await Serve with a dollop of sour cream on top

Ingredients

- - 1 pound elk breakfast sausage - 2 tablespoons olive oil - 3 cloves garlic
- minced - 2 teaspoons minced fresh ginger root - 1 onion
- chopped - 2 cups cubed butternut squash - 2 beets
- sliced into rounds - 4 red potatoes
- diced - 4 carrots
- chopped - ½ medium head green cabbage
- chopped - 1 teaspoon hot pepper sauce (such as Tabasco®)
- or to taste - 2 teaspoons dried dill weed - 2 teaspoons dried rubbed sage - 2 teaspoons dried thyme leaves
- salt and black pepper to taste - 2 quarts chicken broth - 1 (10.75 ounce) can condensed cream of mushroom soup - ¼ cup red wine vinegar

Instructions

1. Heat a large pot over medium-high heat. Cook and stir the sausage in the hot pot until crumbly
2. evenly browned
3. and no longer pink. Drain and discard any excess grease; reserve the browned sausage. Pour the olive oil into the pot; stir in the garlic
4. ginger
5. onion
6. butternut squash
7. beets
8. red potatoes
9. carrots
10. and cabbage. Cook and stir for 10 minutes. Season with hot pepper sauce
11. dill
12. sage
13. thyme
14. salt
15. and pepper. Add the browned sausage
16. chicken broth
17. cream of mushroom soup
18. and vinegar. Bring to a simmer over high heat. Reduce heat to medium-low
19. cover
20. and simmer until all of the vegetables are tender
21. about 30 minutes.