

## Tante Marie's Country Sausage Soup

### *Ingredients*

1/4 cup olive oil  
1 large onion, chopped  
4 cloves garlic, minced  
1 tsp. minced jalapeno pepper (optional)  
4 carrots, peeled and chopped  
2 stalks celery, chopped  
1 green bell pepper, cut in 1/2-inch dice  
1 red bell pepper, cut in 1/2-inch dice  
1 medium rutabaga, peeled and diced  
4 red potatoes, diced and halved  
1/2 head Savoy cabbage, shredded  
1 28 oz. can Italian plum tomatoes, chopped coarsely  
1 1/2 qts. chicken stock and/or water  
1 tsp. freshly ground pepper  
2 tsp. salt  
2 Tbs. minced fresh herbs such as oregano, chives, or thyme

### *Instructions*

Prick the sausages and cook in a skillet until browned and cooked through. **You will need 1 lb. Italian, 1 lb. andouille, and 1/2 lb. hot Italian.**

In a large soup pot or Dutch oven, cook the onions in the olive oil until soft. Add the garlic and jalapeno and continue to cook for two more minutes. Add the celery, the carrots, and bell peppers. When partially softened, add the rutabaga, red potatoes, and the cabbage with the tomatoes and stock. Cover and cook for 30 minutes.

Cut the cooked sausage into the 1-inch pieces and add it to the soup with the ground pepper, salt, and fresh herbs. Continue to cook for another 10-15 minutes. Taste and add salt and pepper to taste. (Actually, this soup is designed to use up bits of uncooked vegetables such as broccoli stems or squash.)

**Serves at least 20.**