

## GERMAN GROUP; RECIPE

### GERMAN CABBAGE SOUP

2 ½ pounds of potatoes, peeled and cubed

2 T. oil

1 pound ground beef

3 pounds cabbage

2 med. Onions

Salt and pepper

4 cups broth (chicken or vegetable)

1 T. vinegar

Heat oil and saute the onion. Add meat and brown.

Add cabbage, potatoes, and broth. Keep liquid 1 inch "below" the vegetables. Add 2 tsp. salt and 2 T. caraway seeds. Bring to a boil, cover, reduce heat and simmer 60-90 minutes. (The longer it simmers the better the flavor). Stir several times during the cooking. When you remove the dish from the stove, add the 1 T. vinegar and more salt and pepper if desired.