

Cabbage Soup

This recipe is meant to be made after the making of cabbage rolls but to start from scratch boil, until tender, one head of savoy cabbage, finely chopped in 8 cups of water.

After making cabbage rolls cut up the remaining cabbage leaves that are unusable and add to steam water. Left over tomato sauce can also be added to this soup

8 cups of steam water
One head of savoy cabbage
2 cubes of vegetable boullion
1 onion finely chopped
4 stalks celery chopped
4 carrots chopped
3 cloves garlic minced
1 cup organic ketchup
3 Tbsp olive oil

Add all ingredients to steam water, season with salt, pepper and cayenne pepper and simmer for one hour to develop the flavours.

Freezes well.