

## Winter Sausage Soup

Serves 10

3 lbs. mild Italian sausage, parboiled (15 minutes) and sliced  
1 large yellow onion  
1 ¼ cup carrots, sliced  
2 16 oz. cans whole tomatoes  
1 ¼ cup celery, chopped  
3 potatoes, peeled and chopped  
¾ cup green egg noodles, cooked  
¾ cup white egg noodles, cooked  
10 cups beef stock  
1 clove garlic  
1 tsp brown sugar  
Salt and pepper  
1 ¼ cup shredded cabbage  
Parmesan, freshly grated, used for garnish

1. In a large pot brown sausage; drain off fat. Add remaining ingredients except cabbage. Bring to a boil; cover; reduce heat and simmer for 1 hour. Season to taste with salt and pepper.
2. Add cabbage and cook for 15 minutes. Adjust seasonings.
3. Serve soup with Parmesan.