



Recipe Database

Cabbage Soup

Yield: 6 Quarts

Portions: 24

Ingredients

Quantity

Directions

Cabbage 4 cups
Onions, chopped 1 cup
Celery, chopped 3/4 cup
Butter 5 oz.
Parsley 1 tbl.

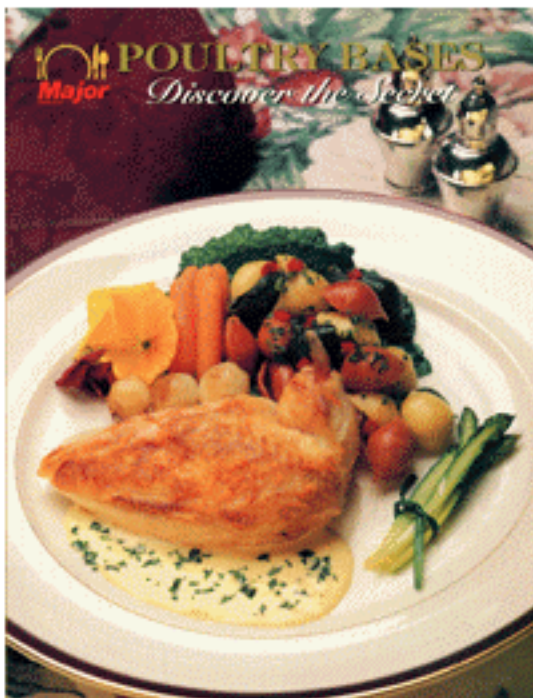
Water 5 qts.
Flour 5 oz.
MAJOR CHICKEN BASE 5 oz.

Peas, frozen 2 cups
Frankfurters, sliced 1 lb.

In a large pot, melt butter over medium heat. Saute' onions and celery until tender. Add cabbage and parsley then lightly saute' for five minutes.

Over medium heat add flour, while blending well. Cook for three minutes. Using a wire whip, add water and chicken base and blend until smooth. Lower heat and simmer for thirty minutes.

Add peas, frankfurters, mushrooms, and pepper. Bring to a boil then reduce to a simmer for five minutes.



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Enjoy!