

Cabbage Soup
Delicious Orchards, Colts Neck, NJ

Yield: 8 cups

Ingredients

4 slices bacon
4 cups shredded cabbage (about 1 pound)
2 medium onions, sliced
1 teaspoon caraway seeds
6 cups chicken stock, or enough to cover cabbage in pot
1/2 cup vermouth
Salt
Freshly ground pepper
Sour cream

In a heavy pot, cook bacon until crisp. Remove, crumbed and set aside. Add cabbage, onions and caraway seeds to bacon fat. Cook and stir until cabbage is just barely tender, about 10 minutes. Add stock and vermouth; bring to a boil. Cover, reduce heat and simmer 25 minutes. Add bacon. Season with salt and pepper. Serve garnished with a dollop of sour cream.