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*by ewfood*

## Sour Cabbage Soup With Hungarian Sausages



## Ingredients

10 cups chicken stock  
2 packets of dried mushrooms (found in the Russian section at the grocery store)  
4 cups of sauerkraut - chopped  
6 black peppercorns  
4 bay leaves  
Salt to taste  
750g Hungarian style dry paprika sausage (Kolbász)  
750g smoked ham  
1/2 cup dried pitted prunes  
1 onion - diced finely  
1/4 cup olive oil  
2 tsp sweet paprika  
2 tbsp flour  
1 cup water  
17 tbsp or 1 1/4 cup sour cream

## Preparation

- 1 Bring to boil the stock, mushrooms, sauerkraut, peppercorns, bay leaves and season with salt.
- 2 Once it begins to boil, add the sausage and ham and simmer over a medium heat for 1 1/2 hours.
- 3 Add the prunes after the first hour.
- 4 Remove the meat and bay leaves from the soup.
- 5 Set the meat aside and discard the bay leaves.
- 6 In a large skillet sauté the onions in the oil until they are soft and translucent.
- 7 Sprinkle the flour over the fried onions and stir, add the paprika.
- 8 Pour this scalding mixture into the soup and stir until there are no lumps.

- 9 Bring the soup to boil and allow it to thicken.
- 10 Cut the meat into bite-sized pieces and stir it into the soup.
- 11 Bring this to boil and cook for a few minutes until it is hot.
- 12 Serve immediately with a dollop of sour cream.
- 13 ENJOY!
- 14

### **Cooks Note**

Serve in a hollowed out large size bread cob or loaf for an extra fun and eatable touch!

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