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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!

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Cooks Note

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