

Bacon and Cabbage Soup

Ingredients:

3/4 lb. Bacon, ham, or pancetta diced. I use bacon and ham.

3 medium potatoes peeled and cubed

2 cups thinly sliced cabbage

2 carrots cubed

1-2 cups chicken stock

Salt and pepper

In a large saucepan, I use bacon and lean ham, cook the ham and bacon until well browned. Make sure you drain off the fat.

Add carrots and potatoes and then add the chicken stock. It should cover the potatoes.

Cook until it boils and then reduce the heat and simmer for 30 minutes longer.

Add cabbage and cook 5 to 10 minutes longer until the cabbage is tender but not mushy.

Enjoy.