

Italian Sausage Soup

Also Known As

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|-----------------|--------------|---------------------|------------------------|
| Course | Yield | Type of Food | Main Ingredient |
| Soup | 4 servings | Meat | Sausage |
| Comments | | | |

Prep Time 1 hour 15 minutes **Cooking Time** **Ethnic Origin** Italian

1/8=.125 1/4=.25 1/3=.33 3/8=.375 1/2=.5 5/8=.625 2/3=.66 3/4=.75 7/8=.875

| Pre-Heat? <input type="checkbox"/> Yes | | Temperature | Grease Pan? <input type="checkbox"/> Yes | |
|---|-------------------------------|--------------------|---|-------------------|
| Measure | Ingredient | | Measure | Ingredient |
| 1.5 lb. | Sweet Italian sausage | | .5 tsp. | thyme |
| .5 cup | chopped onion | | .25 tsp. | pepper |
| 1 28 oz | can Italian Tomatoes, chopped | | | |
| 4 small | potatoes, peeled & cubed | | | |
| 1 cup | chopped celery | | | |
| .25 cup | chopped parsley | | | |
| 2 Tbs. | chopped celery leaves | | | |
| 7 cups | water | | | |
| 1 | beef bouillon cube | | | |
| 2 Tbs. | sugar | | | |
| 1 Tbs. | lemon juice | | | |
| 1 | Bay leaf | | | |

Instructions

1. Cut the sausage into 1/4 inch slices.
2. Brown the meat and the onion until tender. Add the remaining ingredients. Bring to a boil, reduce heat and simmer for about 45 minutes.