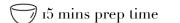
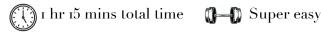


## French Fire Pot Stew

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## INGREDIENTS

- 4 quality smoked sausages
- 200 grams of thick bacon, cut in larger chunks
- 1/3 head of green cabbage, cut in large pieces
- 3 turnips, peeled and cut in chunks
- 3 branches of thyme or 2-3 tablespoon of thyme
- 2 onions, cut in small pieces
- 10-15 small sized potatoes, cut in quarters
- 1 chicken bouillon cube or 4 cups of chicken broth
- 3-4 carrots, cut up in thicker pieces
- 3 bay leaves
- ½ tsp of nutmeg
- spoon of butter
- salt and pepper to taste



## **DIRECTIONS**

- In a large pot, melt the butter and sauté the onions until they are clear in color.
- 2. Mix in the cabbage and turnips and cook for about 5 minutes.
- 3. Add 4 cups of water plus a bouillon cube OR 4 cups of chicken broth.
- 4. Add the potatoes and carrots and mix.
- 5. Add the thyme, bay leaf, salt and pepper, and mix.
- 6. Cover and let it simmer for about 30 minutes on low, occasionally mixing.
- 7. After add the sausages and bacon and continue to cook for another 30 minutes, occasionally mixing.
- 8. Before enjoying, check to be sure the sausages are cooked and the knife goes easily through the veggies.
- 9. Serve with a side of spicy mustard.



