



French Fire Pot Stew

Pot au feu

 4 adults

 15 mins prep time

 1 hr 15 mins total time

 Super easy

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
- 1/2 tsp of nutmeg
- spoon of butter
- salt and pepper to taste



DIRECTIONS

1. 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.

Bon Appetit!
Emilie Anne 

