

# GRANDMA'S PORTUGUESE SOUP

## THE FLOWER GIRL



### INGREDIENTS:

- 2 cups onions (just use the already chopped grocery store brand)
- 6 cloves garlic (I use the garlic in a jar already minced – 1/2 teaspoon = 1 clove)
- 6 Tablespoons oil – Dripping Springs local Olive Oil is best!

### SAUTE THE ABOVE

- 1 pound Italian sausage cut up and browned (increase for more meatiness – but use Italian for best taste!
- 10 cups beef broth
- 15 oz. can kidney beans not drained – can increase if you would like
- 1 head of cabbage chopped
- 12 small new potatoes cut up
- 1/2 cup white vinegar
- 16 oz. bottle ketchup
- salt and pepper to taste

### DIRECTIONS:

1. Add the sausage to the beef broth
2. Add the sauted onions
3. Add all other ingredients
4. Bring to a simmer
5. Simmer for 45 mins or more
6. ENJOY!



*the flower girl*

THE FLOWER GIRL  
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