

Swedish Cabbage Soup

2 medium-sized potatoes
7 cups water
2-3 Tbs. butter
3 cups chopped onion
2 tsp. caraway seeds
2 tsp. salt
8 cups shredded green cabbage
fresh black pepper to taste
sour cream or yogurt (optional)
minced fresh dill (optional)

- 1) Scrub potatoes, cut them into small dice. Place them in large saucepan with water. Bring to boil, lower heat, and simmer, partially covered, for 5 minutes. Set aside.
- 2) Melt Butter in a soup pot or Dutch oven. Add onion, caraway, and salt, cook over low heat, stirring occasionally, until onion is quite soft (appr. 15 minutes).
- 3) Add cabbage - as much as will fit - and cover. Cook over med. heat until there is room in the pot for the rest of the cabbage.
- 4) Add remaining cabbage, potatoes with all their cooking water, and black pepper to taste. Cover and simmer another 15 minutes. Serve hot, topped with a little sour cream or yogurt and some fresh dill.

Preparation time: appr. 30 minutes

Yield: 6 servings