



Cabbage Soup

Recipe from Executive Chef Terry Dox

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| 2 cups chopped celery | 1 tablespoon garlic salt |
| 2 cups chopped onion | 1 teaspoon white pepper |
| 8 cups chopped cabbage | 1 pound butter |
| 2 pounds kielbasa, sliced or chopped | 3 cups flour |
| 1 ½ gallons ham stock | 3 cups cooked diced potatoes |
| 2 cups dry non-dairy creamer | |

In large saucepot, combine celery, onions, cabbage, kielbasa, ham stock, garlic, and pepper. Bring to a boil and simmer until vegetables are tender. Add non-dairy creamer. In small saucepot, melt butter and add flour until a paste is formed. Cook over low heat for 5 minutes, stirring constantly. Add to soup to thicken, and then add potatoes. Makes about 2 gallons.