

Kielbasa Vegetable Soup

- 1 Ring Kielbasa sausage -chopped in bite size pieces
- 2 large onions, diced
- 4 cloves garlic
- 1-2 quarts water
- 6 bouillon cubes(BEEF)
- 2-3lbs potatoes, chopped(6lg or 10 med)
- 2 cups celery
- 2 cups carrots, chopped or sliced
- 1 large can tomatoes
- season to taste with salt, pepper
- 1 bay leaf or caraway seeds as you like

Sauté meat, onions and garlic. Add water, bouillon and potatoes. Bring to boil and then simmer (the longer the better). Add celery and carrots later- I would let it simmer 2-3 hours or longer. You could be make this ahead of time and reheated. You can experiment with any seasonings as you like.