

# Tim Farmer's Country Kitchen

## VEGETABLE SOUP (W/SAUSAGE AND CRAWFISH)

*1 tablespoon butter*  
*¾ cup onion, chopped*  
*¾ cup carrots, chopped*  
*¾ cup celery, chopped*  
*4 cups water*  
*28 ounces chicken broth*  
*1/3 cup okra, chopped*  
*6-8 fresh basil leaves*  
*4 chicken bouillon cubes*  
*½ head of cabbage, chopped*  
*Sausage (kielbasa, Cajun, etc)*  
*¼ cup green pepper*  
*Nature's Seasons*  
*Tony Chachere's Cajun Seasoning*  
*Pepper*  
*¾ cup instant rice*



Heat water in pot. In separate pan melt butter and cook onion, carrots, and celery until soft. Add to water. Add in chicken broth, okra, basil, bouillon and cabbage and bring to a boil. In separate pan, brown sausage with pepper and dump in pot. Separate crawfish tails and add to pot. (Reserve heads to make stock at later time). Add in seasonings. Bring to a boil and simmer for 40 minutes until cabbage is soft. Halfway through cooking time, add in instant rice and stir.

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