

Portuguese Soup Recipe

12 ounces Portuguese sausage sliced into ¼-inch slices
1 large onion, chopped coarsely
3 big carrots, chopped coarsely
4 cups chicken stock
½ pound tomato, peeled and diced
1 Tablespoon tomato paste
2 or more ham shanks (smoked pork hocks)
3 potatoes, peeled and cubed
1-2 bay leaves
1 teaspoon or so paprika
chili oil or cayenne, to taste
salt and pepper
2 15-ounce cans dark red kidney beans

Cabbage

In a Dutch oven, sauté the sausage slices with the onions and carrots over medium heat until the onion is soft, stirring from time to time. Add the remaining ingredients--except for the beans--bring to a boil, then reduce heat and simmer for 2 hours.

Fifteen minutes before serving remove the hocks and pick off the meat, discarding the fat and bones. Mince the meat and return to the pot with the beans, juice and all. Let simmer for a few minutes, then ladle up into bowls and dig in--'ai a ma'ona.