

Braised Kielbasa and Cabbage

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1 tablespoon cooking oil or bacon drippings
1 (14 ounce) package pork or turkey kielbasa sausage
1-1/2 pounds red or yellow skin potatoes, *unpeeled but scrubbed*
1-1/2 cups chicken broth
1 medium green cabbage
1 medium onion, *chopped*
6 to 8 pats cold butter, *sliced*
Kosher salt and freshly cracked black pepper, *to taste*
Hot sauce, *for the table, optional*

Heat oil or bacon drippings in a soup pot or Dutch oven. Cut sausage into 2-inch pieces and add to pot; brown and remove. Scrub potatoes and cut into 1/2 inch chunks. Cut cabbage in half, core and slice each half into 3 to 4 wedges. Add potatoes to pot drippings and cook until lightly browned, stirring often. Add chicken broth to soup pot and bring to a boil, add chopped onions, stir, return sausage to pan and place cabbage wedges on top.

Cover and reduce heat to medium; simmer for 35 to 40 minutes, or until cabbage and potatoes are tender. Spoon into bowls pouring remaining juices on top. Sprinkle each serving with salt and pepper and top with a pat of butter. Serve with hot sauce at the table.

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