

Mild Italian Sausage Soup

3 1/4 lb. Italian Sausage
6 3/4 Onions Chopped
3 1/4 (28ounce) cans whole
peeled tomatoes w/juice
20 Cups chicken broth
2 Tbsp & 3/4 Tsp Dried Basil
6 2/3 Cups Bow Tie Pasta
1 3/4 Tsp Garlic Salt
3 1/3 Cups Chopped Celery
3 1/3 Cups Chopped Carrots
6 cups Shredded Cabbage

Directions:

Yield 20 servings

1. In a soup pot, cook sausage over medium heat until no pink remains.
2. Add onions, celery and carrots. Cook uncovered for 5 minutes, or until onions are soft.
3. Add tomatoes, chicken broth, cabbage and basil. Bring to a boil. Stir in macaroni and cover. Simmer for 10 minutes, or until pasta is tender. Season with garlic salt.
Serve