

Julia Child's Cabbage Soup

from Mastering the Art of French Cooking, 1971

Joyce Kafader

Number of Servings: 8

Ingredients

3 1/2 qts water
3-4 cups peeled, quartered boiling potatoes
1 1/2 lb chunk of lean salt pork, lean
bacon, or smoked, unprocessed ham
2 lbs or 3 qts roughly sliced cabbage
8 crushed peppercorns or a big pinch of
ground chili pepper
salt as necessary, added near the end
6 parsley sprigs tied with 1 bay leaf
1/2 tsp marjoram
1/2 tsp thyme
4 cloves mashed garlic
2 medium onions studded w 2 cloves
2 peeled, quartered carrots

Optional:

2-4 peeled, quartered turnips
2-3 sliced celery stalks
1-2 cups fresh white beans, or half-cooked
navy beans, or add canned white or red
beans to soup 10-15 minutes before end
of simmering

Toasted French bread on side

Directions

- Place the water, potatoes, and meat in the kettle and bring to boil.
- Add the cabbage and all the other ingredients.
- Simmer partially covered for 1 1/2-2 hours or until the meat is tender.
- Discard parsley bundle, bay leaf, and cloves.
- Remove the meat, slice it into serving pieces, and return it to the kettle.
- Correct seasoning. Skim off accumulated fat.

If not to be served immediately, set aside uncovered. Reheat to simmer before serving.

Serve in a tureen or soup plates, accompanied by the bread.