

Eggroll Soup

Ingredients:

- 1 lb. Holifield's Pork Sausage
- 1 small onion, diced
- 2 carrots, julienned or shredded
- 2 cloves garlic, minced
- 1 tsp freshly grated ginger
- 1 small head of cabbage, sliced thin
- 48 ounce box chicken broth
- soy sauce & teriyaki to taste
- crispy wonton strips

In a stock pot scramble fry sausage until done, remove excess grease leaving about a tablespoon with the sausage. Add onion and carrots to the sausage, cooking until onions are translucent. Add garlic and ginger, when fragrant add cabbage and chicken broth. Bring to boil, and simmer about 30 minutes adding soy sauce and teriyaki as you like. Ladle into bowls and top with crispy wonton strips.