



*Aunt Nellie's*<sup>®</sup>

## BACON-APPLE RED CABBAGE SOUP

**SERVES:** Makes 4 SERVINGS

**PREP TIME:** 15 MINUTES | **COOK TIME:** 20 MINUTES

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### INGREDIENTS

- 1 jar (16 ounces) Aunt Nellie's Sweet & Sour Red Cabbage, not drained
  - 2 slices thick-cut bacon, chopped
  - 1 medium red onion, chopped (about 1/2 cup)
  - 1 clove garlic, minced
  - 2 cups low-sodium, fat-free chicken or vegetable broth
  - 1 medium apple, chopped (about 1 cup)
  - 1/4 teaspoon ground cinnamon (optional)
  - 1/8 teaspoon ground allspice (optional)
  - 1/8 teaspoon ground cloves (optional)
  - Chopped apple (optional)
  - Plain yogurt or sour cream (optional)
  - Crumbled cooked bacon (optional)
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### INSTRUCTIONS

1. Cook bacon in large saucepan or Dutch oven over medium heat 2 to 3 minutes or until cooked through and crisp. Remove bacon from skillet; reserve. Drain drippings; return 1 tablespoon drippings to pan; discard remaining drippings.
2. Add onion to pan. Cook about 2 minutes, until tender, stirring frequently. Add garlic; cook and stir about 30 seconds. Add red cabbage and liquid from jar, broth and 1 cup chopped apple. Stir in cinnamon, allspice and cloves, if desired. Bring to boil. Reduce heat and simmer, covered, 10 minutes. Add water, 1/2 cup at a time, if soup is too thick.

Add bacon to pan. Continue simmering, uncovered, about 5 minutes until apples are tender and soup is desired consistency.

3. Spoon soup into serving bowls. Garnish with chopped apple, yogurt and crumbled bacon, if desired.
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