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**Ingredients**

* Cabbage sliced
* Green and red pepper
* 1 Onion diced
* 1 stalk Celery
* Thyme
* Salt
* White pepper
* 4c chicken broth
* 4c beef broth
* 14.5oz Tomato - chopped, canned or fresh
* 1# bulk sausage
* Aunt Maureen adds .25c Sherry

**Directions**

1. Saute green pepper, celery, and onion with sausage (Jimmy Dean Mild or your favorite).
2. Add cabbage.  Saute till cabbage is limp.
3. Add remainder of ingredients except tomatoes.
4. Add tomatoes last.
   1. My great-grandmother, Belle Jane Hollingsworth, said tomatoes should not be cooked too long because of the acidity, therefore we add last.

**Notes:**

* This is a St. Patrick's Day special.  Many friends make this and I am sure all are a little different.  As you know many of my recipes are just a list of ingredients.  You must come watch March 16th, the day before St. Patrick's Day, to learn the amounts for that year!  Of course, that means you will be chopping, slicing, and dicing too.