

Happy Corned-Beefless Cabbage Soup

Ingredients:

1 medium-large or large cabbage
1 bag of small red potatoes
1 large onion
1 ½ cup of small carrots
1 ½ cup chopped ham
1 ½ tablespoon of prepared [corned beef seasoning](#)
2 teaspoons of salt
½ teaspoon of black pepper
A pinch of crushed red pepper
1 ½ tablespoon of canola oil

Directions:

1. In a large Dutch oven add a half of pot of water with the onion, crushed red pepper, canola oil, salt, black pepper, and [corned beef seasoning](#)
2. Cook to a boil over medium-high heat.
3. Meanwhile, cut up and rinse cabbage; set aside
4. Wash potatoes and set aside.
5. Then wash the carrots and microwave them in a microwave cooking container with a steam filtering lid for 20 minutes on high.
6. When Dutch oven comes to a rolling boil add potatoes and cook for 20 minutes on medium heat.
7. After carrots are done, drain and put in the pot, then cook for another 15 minutes.
8. After this time is up, add cabbage and cook until the cabbage is done, about another 20 minutes.
9. If desired serve with cornbread or corn cakes