

Italian Sausage Soup

Ingredients

- 1 lb sweet Italian sausage (Johnsonville)
- 1 lb hot Italian sausage (Johnsonville)
- 1 lb frozen vegetables (stir fry mix)
- 1 large onion, chopped
- 3 russet potatoes, chopped
- 2 bulbs garlic, minced
- 1 zucchini, chopped
- 3 carrots, chopped
- 3 celery stalks, chopped
- 12oz can sliced mushrooms, drained
- 12oz can tomato sauce (unsalted)
- 24oz can diced tomatoes with basil and garlic
- 12-14 cups chicken broth (Better than Bouillon)
- 1 tsp. Italian herb mix
- 1 tsp. basil
- 3 Tbsp. parsley
- 3 bay leaves
- ½ tsp. oregano
- 2 tsp. sugar
- 1 tsp. onion salt (Lawry's)
- 1 tsp. MSG (optional)

Directions

1. Brown meat into small chunks.
2. Combine all ingredients in a large stock pot.
3. Bring to a boil, reduce heat and simmer covered for 30 minutes.
4. Stir occasionally and vigorously to thicken broth.
5. *Canning: process at 15 pounds for 75 minutes.*

Add 1-2 cups of water per quart when reheating.