

Harvest Sausage Stew

Ingredients

- 4 thick slices of bacon, cut into 1" strips
- 2 onions, coarsely chopped
- 1 Tbsp butter (optional)
- 2 Tbsp flour
- 3 cups beef stock
- 1 polksa kielbasa sausage (around 1 lb)
- 2 carrots, peeled and cut into 1" pieces
- 1 parsnip, peeled and cubed
- 1/2 turnip, peeled and cut into rounds or half-moons
- 1/2 cabbage, cut into wedges or shredded
- 1/2 tsp thyme leaves
- black pepper to taste

Directions

Heat a medium size sauce pan over medium heat. Add the bacon pieces and cook until browned, stirring as needed. Remove using a slotted spoon and set aside. Add the chopped onions and continue cooking for about 5 minutes, stirring occasionally. Remove using a slotted spoon and set aside. Add the butter, if needed, and let melt. Whisk in the flour. Whisk in the beef stock, bring to a boil, lower heat to low and simmer for 5 minutes. Add the reserved bacon and onions, the kielbasa, carrots, parsnip, turnip, cabbage, thyme leaves and pepper. Cover and cook until done, about 20 minutes.