

Irish Cider Stew

Servings : 8

| Amount | Measure | Ingredient - Preparation Method |
|--------|-------------|---|
| 20 | ounces | bratwurst |
| 8 | ounces | baby carrot |
| 2 | medium | red skinned potatoes - coarsely chopped |
| 1 | large | yellow onion - coarsely chopped |
| 2 | | granny Smith apple - coarsely chopped |
| 1/4 | cup | green cabbage - coarsely chopped |
| 2 | quarts | apple cider |
| 3 | tablespoons | cider vinegar |
| 1/2 | cup | chicken broth |
| 2 | tablespoons | cornstarch |
| | | salt |
| | | freshly ground black pepper |

Grill the links and coin slice them.

Place the carrots, potatoes, onions, apples, cabbage, cider, vinegar and broth in a large stockpot. Bring to a simmer over medium heat. Simmer for 30 minutes.

In a small bowl, whisk together the cornstarch with 2 tbs of cold water. Stir into soup.

Add the sliced bratwurst. Reduce heat and simmer, stirring, until the stew is thickened and graininess of cornstarch is cooked out, about 2 minutes. Season to taste.