



by Arlene Mobley

Crock Pot Ham Potato Cabbage Soup

★ ★ ★ ☆ ☆ 3 (1 Review)

 8 Servings

 5 Hours 20 Minutes

Recipe details



Yield

8 Servings



Time spent

Prep time: 20 Minutes | Cook time: 5 Hours | Total time: 5 Hours 20 Minutes

Ingredients

- 4 medium russet potatoes, diced, about 3 cups
- 1 1/2 cups chopped cabbage
- 1 small onion, diced, about 1 cup
- 1 leek, diced about 2 cups
- 2 carrots, diced, about 1 cup
- 2 cups diced ham
- 2 small bay leaves

- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 1/4 teaspoon ground nutmeg
- 64 oz beef broth
- 1/4 cup chopped fresh parsley
- 1/2 cup sour cream (optional)

Instructions

- 1 Dice and chop all of the vegetables (except the parsley) and add them to a 6 or 7 quart crock pot.
- 2 Add the diced ham to the slow cooker.
- 3 Next add the salt, pepper, bay leaves and nutmeg to the crock pot.
- 4 Pour the beef broth over all of the ingredients in the crock pot and stir to combine.
- 5 Cook for 4 -5 hours on high or 7-8 hours on low.
- 6 An hour before done add the chopped parsley to the slow cooker, recover and continue to cook.
- 7 Before serving stir the sour cream into the soup or add a tablespoon of sour cream to each serving.
- 8 Serves 8.