German Sausage with Potatoes

½ pound  Ground Pork
½ pound  Ground Beef
1 tablespoon  Olive Oil
¼ teaspoon  Ground Celery Seed
¼ teaspoon  Onion Powder
1 tablespoon  Caraway Seed
1 teaspoon  Lemon Peel Granules
2 tablespoons  Heavy Cream
1 onion  Yellow Onion, medium dice

4-6 tablespoons  All Purpose Flour

32 fluid ounces  Chicken Stock, chilled
32 fluid ounces  Beef Stock, chilled

¾ pound  Cabbage, diced
3/4 pound  Red Potatoes, quartered
1/3 pound  Celery, diced
28 ounce can  Diced Tomatoes, in juice
28 ounce can  Great Northern Beans
A Dash  Salt
A Dash  Black Pepper

In a 6 quart sauce pan, blend pork and beef with olive oil, celery seed, onion powder, caraway, lemon peel, heavy cream and onion. Cook until meat is browned and onions are translucent and tender.

Add 4-6 tablespoons of flour (depending on the thickness desired) and stir, cooking for 2 minutes.

Remove from heat and whisk in chilled beef and chicken stock.

Slowly blend mixture over a low to medium heat until the mix comes to a simmer.

Add cabbage, potatoes, carrots, celery, tomatoes and beans. Cook for approximately 30 minutes or until vegetables are tender.

Season with salt and pepper to taste.

Serves 8