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