

Treasure Barrel

Mystical Witch Soup Recipe for Cozy Nights

20 min Prep time	**45 min** Cook time	**1 h 5 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

The Soup Base

- [ ] 2 tablespoons olive oil
- [ ] 1 lb beef sausage, sliced into rounds
- [ ] 2 large leeks, white and light green parts only, cleaned and sliced
- [ ] 3 cloves garlic, minced

Broth and Vegetables

- [ ] 8 cups good-quality beef broth
- [ ] 3 sprigs fresh thyme
- [ ] 1 bay leaf
- [ ] 3 medium potatoes, peeled and chopped into 1-inch chunks
- [ ] 2 parsnips, peeled and chopped into 1-inch chunks
- [ ] Salt and freshly ground black pepper to taste

For Finishing

- [ ] 1 tablespoon apple cider vinegar
- [ ] Chopped fresh parsley, for garnish

Instructions

1. In a large, heavy-bottomed pot, heat the olive oil over medium heat. Add the sliced beef sausage and cook, stirring now and then, until nicely browned, about 5-7 minutes. Remove the sausage with a slotted spoon and set it aside on a plate. You'll want those browned bits left in the pot—that's flavor.

2. Add the sliced leeks to the pot. Cook them gently in the sausage drippings and oil, stirring frequently, until they are very soft and just starting to turn golden, about 8-10 minutes. Oh, that smell is just wonderful. Add the minced garlic and cook for one more minute until fragrant.

3. Pour in the beef broth, and add the fresh thyme sprigs and the bay leaf. Return the browned sausage to the pot. Bring everything to a boil, then immediately reduce the heat to low so it's just barely simmering. Let it simmer gently for about 15 minutes to let the flavors get to know each other.

4. Add the chopped potatoes and parsnips to the pot. Continue simmering, uncovered, until the vegetables are tender when pierced with a fork, about 20-25 minutes. You'll see the broth start to take on a richer color.

5. Turn off the heat. Fish out the thyme sprigs and the bay leaf. Stir in the apple cider vinegar. Now, taste the soup—this is the important part. Season with salt and plenty of black pepper until it tastes just right to you. Sometimes it needs a surprising amount of salt to make all the flavors pop.

6 Ladle the hot soup into bowls and garnish with a sprinkle of fresh parsley. Serve with some thick, crusty bread for dipping. It's perfect for a quiet night in. And if you're looking for another quick and satisfying meal, these breakfast bowls are a great way to start the day.

Nutrition per serving

320 kcal	16 g	25 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- The soup will thicken a bit as it sits. If you reheat it, you might want to add a splash of water or broth to thin it out.
- Leftovers keep well in the refrigerator for up to 3 days.
- For a different twist, try adding a can of white beans, drained and rinsed, when you add the potatoes.