

# Dave's Hot Pepper Soup

/DVP

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- 6 c water
- 2 chicken bouillon cubes
- 1 lb smoked mild Slovenian sausage
- $\frac{1}{2}$  t black pepper
- $\frac{1}{4}$  t salt
- 1 large red bell pepper
- 1 large green bell pepper
- 1 large yellow bell pepper
- 1 large orange bell pepper
- 2 small hot chili peppers
- 1 large onion
- 1 garlic clove

(Optional for spaetzel)

- 1 c flour
- 1 egg
- $\frac{1}{4}$  c milk
- 1 c water

In a 10" dutch oven, add sausage and a small amount of water. Brown sausage. Cut bell peppers and onion into  $\frac{1}{4}$ " strips. Finely chop garlic and hot pepper. When sausage is browned, remove from pan and add the water, salt, black pepper, and bouillon and bring to a boil.

Reduce heat, adding peppers, onions, garlic. Simmer for 30 minutes.

Cut sausage into  $\frac{1}{2}$ " pieces, removing casing if desired. Add to pot and simmer another 20 minutes.

In another pan, boil about 4 c water. Prepare dough for spaetzel by combining flour, egg, milk. Adjust water to achieve thin consistency. Drop small amounts of dough into boiling water, by passing it through a slotted spoon or collander. Dough is cooked when it floats to surface. Skim off spaetzels and add to soup.

Simmer the soup another 5-10 minutes.

Makes 6 servings