

# **The Best Seasonal Cookbook Ever For Beginners: Cabbage Soup Recipe and Fall Dessert**

Are you ready to dive into the delicious world of seasonal cooking? Look no further because we have the ultimate cookbook for beginners - a collection of mouthwatering recipes that will tantalize your taste buds in every season. In this article, we bring you a delightful cabbage soup recipe perfect for fall, along with a delectable fall dessert. So get ready to impress your friends and family with these delightful dishes!

## **Why Choose Seasonal Cooking?**

Seasonal cooking offers numerous benefits, from fresher ingredients to lower prices. By preparing dishes that align with what nature offers at a particular time of the year, you ensure that you consume produce that is at its peak in terms of flavor and nutritional value. Plus, seasonal ingredients are often more readily available, making it easier to find them at your local grocery store or farmer's market.

## **The Best Cabbage Soup Recipe for Fall**

When the leaves start changing color and the air turns crisp, there's nothing quite like a warm bowl of soup to cozy up with. This cabbage soup recipe is a fall favorite that will keep you warm, satisfied, and nourished during the colder months.

**Hello! 365 Seasonal Recipes: Best Seasonal Cookbook Ever For Beginners [Cabbage Soup Recipe, Fall Dessert Recipes, Summer Salads**



## Cookbook, Seasonal Vegetable Cookbook, Fall

**Winter Cookbook] [Book 1]** by Ms. Everyday (Kindle Edition)

★★★★★ 5 out of 5

Language : English  
File size : 1418 KB  
Text-to-Speech : Enabled  
Enhanced typesetting : Enabled  
Word Wise : Enabled  
Lending : Enabled  
Screen Reader : Supported  
Print length : 655 pages





To make this delicious cabbage soup, you will need the following ingredients:

- 1 head of cabbage, shredded
- 2 carrots, diced
- 2 celery stalks, chopped
- 1 onion, diced

- 4 cloves of garlic, minced
- 6 cups of vegetable broth
- 1 can of diced tomatoes
- 1 tablespoon of olive oil
- Salt and pepper to taste

Follow these simple steps to prepare your cabbage soup:

1. Heat the olive oil in a large pot over medium heat.
2. Add the diced onion and minced garlic. Sauté until fragrant.
3. Add the diced carrots and chopped celery. Cook for a few minutes until slightly softened.
4. Add the shredded cabbage and cook until wilted.
5. Pour in the vegetable broth and diced tomatoes. Bring the soup to a boil, then reduce the heat and let it simmer for about 20 minutes.
6. Season with salt and pepper to taste.

## **Fall Dessert: Apple Crisp Pie**

To complete your fall feast, we present you with a scrumptious apple crisp pie. With its warm spices and sweet-tart apples, this dessert will satisfy your cravings and leave you wanting more!



You will need the following ingredients for your apple crisp pie:

- 5-6 medium-sized apples, peeled, cored, and thinly sliced
- 1 cup of all-purpose flour
- 1 cup of rolled oats
- 1 cup of brown sugar

- 1/2 cup of unsalted butter, melted
- 1 teaspoon of ground cinnamon
- 1/2 teaspoon of ground nutmeg
- 1/4 teaspoon of salt

Here's how you can create your mouthwatering apple crisp pie:

1. Preheat your oven to 375°F (190°C).
2. In a mixing bowl, combine the flour, rolled oats, brown sugar, ground cinnamon, ground nutmeg, and salt.
3. Drizzle the melted butter over the dry ingredients and mix until crumbly.
4. Evenly spread half of the crumb mixture in a pie dish.
5. Arrange the sliced apples on top of the crumb mixture.
6. Sprinkle the remaining crumb mixture over the apples.
7. Bake for about 35-40 minutes or until the apples are tender and the top is golden brown.
8. Let it cool for a few minutes before serving. Optional: Enjoy with a scoop of vanilla ice cream!

Seasonal cooking is a delightful journey that allows us to celebrate the flavors nature has to offer. By utilizing the freshest ingredients available during any given season, we enhance the taste and overall experience of our dishes. The cabbage soup recipe and apple crisp pie shared in this article are just a glimpse into the wonders of seasonal cooking. So go ahead, grab your apron, and start exploring the culinary delights that each season brings!



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# Let's Not Miss A Family Meal For Every Opportunity That We Have To Be With Our Loved Ones.

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**Seasonal Recipes** right after ! ☐☐☐

All of us are yearning to be raised with so much love from family members and it's the happiest feeling to be with them always. We miss our family whenever we are away from home and always looking for that warm feeling that our home

brings us. That is the reason why we always want to go home to our family after an exhausting day, either from work or school.

But no matter how much you wanted to be always together, people will always become busy at work or school as this is the cycle of life. So make it a habit to eat your meals together whenever you have the chance to spend time with your whole beloved family with the book "Hello! 365 Seasonal Recipes: Best Seasonal Cookbook Ever For Beginners" in the parts listed below:

- Chapter 1: Spring Recipes
- Chapter 2: Summer Recipes
- Chapter 3: Fall Recipes
- Chapter 4: Winter Recipes

I have written this series to you my dear friends, because I wanted to make your life easier and spend more time with your family in this busy life. Let's not miss a family meal for every opportunity that we have to be with our loved ones. I divided this series into different topics so you have different options according to your daily cooking needs, you may see:

- Budget Cooking Recipes
- Cooking For One Recipes
- Cooking For Two Recipes
- Cabbage Soup Recipe



- Fall Dessert Recipes
- Southern Seasons Cookbook
- Summer Salads Cookbook
- Seasonal Vegetable Cookbook
- Fall Winter Cookbook
- Homemade Summer Cookbook
- ...

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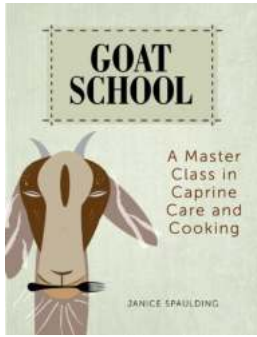
It will now be more convenient and easier for you to plan your meals and spend more meaningful time with the family.

Go ahead, have some fun and cherish the memories together with your delicious meals!



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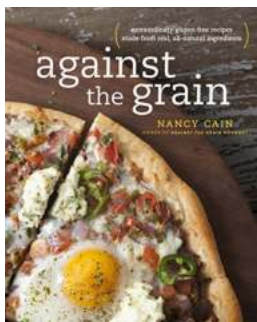
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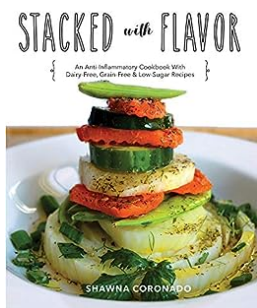
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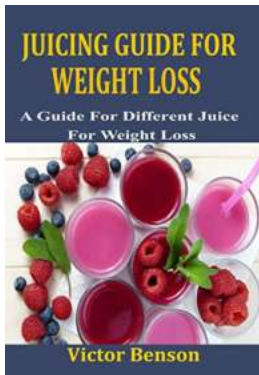
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