**Sausage and Onions**

* 3 Onions- quartered and sliced
* 1 clove of garlic sliced
* 1 -2 lb of sausage  Links (for soup you can also use loose sausage)
* 1 lb of mushrooms sliced
* 1 bottle of beer
* 1 can of whole tomatoes (I prefer red pack tomatoes)
* 1 can of broth Chicken or vegetable
* Add black pepper ¼ tsp
* 2 tbls of hot sauce (I like Franks) Optional
* Bacon slices (optional)

1. 1 brown sausage, and bacon  in pot , remove and drain- leave dropping in pot
2. Add to pot  chopped onions, garlic sauté, mushrooms,  till golden
3. Add tomatoes
4. Beer  and one can of broth, pepper and hot sauce
5. Put in crock pot scraping all the goodness droppings off the bottom)  cook for 4 hours
6. Now you can add more both and make it a sausage soup, of serve on noodles or rolls

Variations:

* add the peppers back in ,
* sausage soup add potatoes,
* add kale at end of cooking 20 before done

This recipe is from www.superexhausted.com/ Sausage-and-Onions/