

## Upstate Minestrone Soup from Lancaster County Cookbook

2018 ASG Annual Meeting

Martha Gamble

Makes approximately 3 quarts

- 1 lb. Italian sausage
- 1 T. cooking oil
- 1 C. chopped onions
- 1 clove garlic, minced
- 1 C. sliced carrots
- 1 tsp. basil
- 2 small zucchini, sliced
- 1 quart fresh or canned tomatoes
- 2 10 ¾ oz. cans beef broth
- 2 C. shredded cabbage
- 1 tsp. salt
- 1//4 tsp. pepper
- 16 oz. can Great Northern beans
- ¼ chopped fresh parsley
- 1 C. cooked pasta of your choice

Dice sausage into small pieces in soup kettle and brown lightly in oil. Drain excess fat. Add onions, garlic, carrots, and basil and cook for 5 minutes. Add zucchini, tomatoes, broth, cabbage, salt, and pepper and bring to boil.

Simmer for 30-40 minutes. Add beans and cook 20 minutes longer. Add pasta. Garnish with parsley and serve.