

Minestrone Soup

- 8 c. water
- ¼ c. dried split peas
- ½ c. dried kidney beans
- 4 t. beef bouillon granules
- 1 t. dried basil
- 1 t. dried oregano
- 1 t. dried parsley
- 1 ½ t. salt
- ½ t. ground pepper
- (1 lb. Italian sausage—if desired)
- 2 carrots, peeled and chopped
- 2 ribs celery, chopped
- ½ c. chopped onion
- 1 28-oz. can diced tomatoes
- 1 c. elbow macaroni

Put the water in a large pot; add the first 8 ingredients and simmer for 1 ½ hours. (You can do this step early in the day, or even the night before!)

(If using Italian Sausage ... brown it in a skillet, breaking it into small pieces. Add the vegetables to the skillet and sauté about 5 minutes. Add the sausage, vegetables, and tomatoes to the soup and let cook until the carrots are tender (about 30 minutes).

(If NOT using Italian Sausage ... put 1-2 T. olive oil in a large skillet, add the vegetables and sauté about 5 minutes. Add the vegetables and the tomatoes and let cook about 30 minutes.)

Bring soup to a boil and add the macaroni. Cook until the macaroni is done (follow package instructions).

Serve with crusty Italian bread.

Enjoy!!