

MINISTRONI SOUP

1-1/2 SAUSAGE, COOKED &
DRAINED WELL (1-1/2 #'s)
1 QUART WATER
2 STALKS DICED CELERY
2 ONIONS DICED
1 CAN BEEF BROTH
1 TEAS OREGANO
2-8 OZ CANS TOMATO SAUCE
1 LARGE TOMATO CUT UP
1 TEAS SUGAR
2 CARROTS SLICED

COMBINE ALL INGREDIENTS EXCEPT THE BEANS AND CHEESE.
SIMMER VERY SLOWLY (DO NOT BOIL) FOR ABOUT SIX HOURS.
ONE HOUR BEFORE SERVING ADD THE GREEN BEANS AND THE
GARBANZO BEANS. DISH AND TOP WITH PARMESAN CHEESE.
OH, THE UNCOOKED NOODLES GO IN THE LAST HOUR TOO.

MARGARET SORENSEN/MOM

1 GARLIC-MINCED (I use 1/4
teas garlic powder)
1/2 TEAS BASIL
1 TBSP PARSLEY FLAKES
1 CUP WIDE UNCOOKED NOOD-
LES
1 CAN GREEN BEANS, DRAINED
1 CAN GARBANZO BEANS, DRAINED
3 TEAS SALT
PARMESAN CHEESE