

Italian Sausage Soup

Maple Hill Cookbook

Best of the Best from Minnesota Cookbook

*1 pound Italian Sausage
1 cup onion, coarsely
chopped
2 cloves garlic, sliced
5 cups beef broth
1/2 cup water
1/2 cup red wine
(Burgundy)
2 cups stewed tomatoes
1 cup carrots, sliced or
grated
1/2 teaspoon basil leaves
3 tablespoons parsley
1/2 teaspoon oregano
leaves, chopped
1 medium green pepper,
chopped
Parmesan cheese
cheese tortellinis (optional),
cut up*

In a skillet, cook the sausage. Drain. Add the onion and garlic. Cook until fully cooked.

Add the remaining ingredients except Parmesan cheese. Simmer 35 to 45 minutes.

Add the cheese tortellinis, if desired.

Sprinkle with Parmesan cheese on each serving.

Per Serving (excluding unknown items): 2170 Calories; 144g Fat (59.4% calories from fat); 128g Protein; 92g Carbohydrate; 14g Dietary Fiber; 345mg Cholesterol; 9910mg Sodium. Exchanges: 15 Lean Meat; 13 Vegetable; 22 1/2 Fat.