

Sweet Italian Sausage Soup

3 Tbsp olive oil
1 tsp garlic, chopped
1 cup onion, diced
3/4 cup green pepper, diced
3/4 cup red pepper, diced
2 1/2 lbs sweet Italian sausage
12 oz elbow macaroni

3 1/2 quarts beef stock (14 cups)
1 lb canned, peeled tomato filets, rinsed
1 Tbsp fresh oregano, chopped
1 Tbsp fresh basil, chopped
1 Tbsp fresh parsley, chopped
1 tsp fresh rosemary, chopped
1 Tbsp white pepper

Heat oil in a large soup pot. Add garlic, onion and peppers. Sauté for 2 – 3 minutes then add sausage. When sausage is well cooked and finely chopped, remove excess fat. Return mixture to heat and add fresh herbs and tomato filets. Mix well and sauté 5 minutes. Add beef stock and white pepper to taste. In separate pot of boiling water, cook macaroni for 8 – 10 minutes. Strain and rinse with cold water. Just before serving, add cooled macaroni to hot soup in small batches. Enjoy! Makes 20 servings of 1 cup each.

