

SWEET ITALIAN SAUSAGE SOUP

EAST VILLAGE PLACE
A WATERMARK COMMUNITY

2 tsp olive oil
1/4 tsp garlic, chopped
1/4 cup onion, diced
1/3 cup green and red pepper, diced
2/3 lb sweet Italian sausage
3 oz elbow macaroni
3 ½ cups beef stock

1/4 lb canned, peeled tomato filets, rinsed
1 tsp fresh oregano, chopped
1 tsp fresh basil, chopped
1 tsp fresh parsley, chopped
1 pinch fresh rosemary, chopped
1 tsp white pepper

Heat oil in a large soup pot. Add garlic, onion and peppers. Sauté for 2 to 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 to 10 minutes. Strain and rinse with cold water. Just before serving, add cooled macaroni to hot soup in small batches. Enjoy!
Makes 5 servings.

