

INGREDIENTS

- 1 lb. Italian, sweet sausage - casing off
- 1 cup onion, chopped
- 2 lg. garlic cloves, sliced
- 5 cups beef stock (I use any of the canned, usually low fat and/or low salt)
- 2 cups tomatoes, chopped (I use canned, diced)
- 1 8oz. can tomato sauce
- 1 lg. zucchini, sliced
- 1 lg. carrot, sliced
- 1 med. Green pepper, diced
- ½ cup red wine (I use cooking wine)
- 2 tablespoons dried basil
- 1 teaspoon dried oregano or Italian herb seasoning)
- 8 - 10 oz. fresh tortellini (I use cheese, but you can use meat or whatever you like. It may change the taste slightly)
- Parmesan cheese

DIRECTIONS

1. Saute sausage until cooked, about 10 minutes.
2. Transfer to bowl.
3. Pour off all but 2T. drippings.
4. Add onion and garlic, saute until soft.
5. Return sausage to pot, add stock, tomatoes, tomato sauce, zucchini, carrot, pepper, wine, basil, and oregano.
6. Simmer about 40 minutes.
7. Add tortellini to soup - cook until tender (about 8 minutes)
8. Season with salt and pepper, if needed.

At the table I serve parmesan cheese with the soup and wonderful crusty bread, and I always encourage folks to dunk the bread!

Chef Janet Azzara's

Italian Sausage & Tortellini Soup



A number of years ago when I was a Family and Consumer Sciences (*formally Home Economics*) teacher at Methacton High School and taught a number of foods classes, I needed a soup recipe for an event. I stumbled across this Sausage & Tortellini Soup recipe for which I have become known.

I have made it countless times and always get asked for the recipe. I made it one time for a luncheon at my church, Lower Providence Presbyterian, and received so many requests that I had to have it printed in our next church newsletter.

The recipe is very easy to make, is easily doubled or cut in half and freezes well. What else could one ask a favorite recipe to do?

- ENJOY!