

Italian Sausage Soup

Pair this hearty soup with Zinfandel.

(Serves 10)

- 1 ½ lbs. Italian sausage, cut into pieces
- 2 cloves garlic, minced
- 2 large onions, chopped
- 28 oz. can Italian stewed tomatoes
- 1 - 14oz can beef bouillon
- 1 ½ cup Harmony Cellars Zinfandel
- 3 T. fresh chopped basil
- 3 T. chopped parsley
- 1 medium green pepper chopped
- 1-2 medium zucchini, sliced
- 2 cups rotelli pasta, uncooked
- grated parmesan cheese (for garnish)

In a large pot, cook the sausage on medium heat until lightly browned. Drain off fat. Add garlic and onions and cook until limp. Add tomatoes (with juice), bouillon and wine. Simmer uncovered for 30 minutes. Add parsley, pepper, zucchini and pasta. Simmer 25 minutes until pasta is tender. Garnish with grated parmesan cheese.

