

# Italian Sausage Soup

Pair this soup with a flavorful Harmony Red!

(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, Repertoire or Sangiovese**

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.