

Pam's Minestrone Soup



Ingredients:

For meatballs...

1 lb ground sirloin
½ cup grated parmesan cheese
2 TBL basil
2 TBL oregano
2 tsp garlic powder
salt & pepper to taste

For soup....

2 32oz pkg beef stock
3 TBL tomato paste
1 cup dry red wine
½ cup water
8 oz can tomato sauce
15 oz can diced tomatoes with garlic, oregano & basil
1 cup chopped onion
2 cloves minced garlic
1 cup sliced carrots
1 cup chopped celery
1 cup frozen corn
15 oz can Italian green beans
15 oz can dark kidney beans, drained
1 bay leaf
2 TBL oregano
2 TBL basil
⅓ cup chopped fresh parsley
1 cup uncooked Ditalini pasta
Mozzarella cheese as garnish



Directions:

Mix meatball ingredients well. Form into small meatballs a bit larger than a marble. In a large Dutch oven pot, cook meatballs until browned. Remove meatballs from pan: drain the grease. Return the pot to the stove under medium heat.

Add the wine to the hot pan to deglaze. Add all other ingredients except meatballs and pasta. Cook at a low boil for about an hour until vegetables are tender. Add meatballs, cook 15 minutes. Return soup to a low boil and add pasta. Cook pasta to al dente. Serve soup with mozzarella cheese on top.

Recipe by Pam Buda ~ HeartspunQuilts.com