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Favorite Soup
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"The boys and I love to get in the kitchen and make a big pot of our favorite Italian sausage soup together. Bobby chops the vegetables, and Jamie stirs the pot. Its a group cooking project and the perfect way to spend a Sunday afternoon."

ITALIAN SAUSAGE SOUP

Makes 8 to 10 servings

- 1 (16-ounce) package sweet Italian sausage, casings removed
- 1 yellow onion, chopped
- 1 cup minced celery
- 1 cup minced carrot
- 3 (14-ounce) cans beef broth
- 2 (14.5-ounce) cans diced tomatoes with basil, oregano, and garlic
- 1 (16-ounce) can red kidney beans, drained
- 1 (16-ounce) can light red kidney beans, drained
- 1 (15.5-ounce) can great Northern beans, drained
- 2 cups ditalini pasta
- 1 teaspoon salt
- 1 teaspoon ground black pepper

In a large Dutch oven, cook sausage, onion, celery, and carrot over medium-high heat until sausage is browned and crumbles. Drain well. Stir in broth, tomatoes, and beans; bring to a boil over medium-high heat. Reduce heat, and simmer for 20 minutes. Add pasta; simmer for 8 to 10 minutes, or until pasta is tender. Stir in salt and pepper. Serve immediately.

Note: Ditalini pasta is short tubes of macaroni. Soup can be frozen for up to 1 month. Thaw in refrigerator before reheating. 🍴

