



## ITALIAN MINISTRONE

- 1 Cup Dried White Beans, Soaked
- 1 1/2 Quarts Brown Stock
- 2 Tablespoons Olive Oil
- 1 Large Onion, Chopped
- 1 Clove Garlic, Minced Fine
- 3 Sprigs Parsley, Minced
- 3 Large Carrots, Finely Diced
- 3 Stalks Celery, Diced With Leaves
- 1 Cup Finely Shredded Cabbage
- 1 Cup Diced Raw Potatoes
- 1 Cup Cooked Macaroni
- 1 Tablespoon Salt
- 1/4 Teaspoon Pepper
- 1 Cup Cooked Tomatoes

## DIRECTIONS

1. Cook beans and brown stock together in a kettle for three hours. Skim.
2. In oil, sauté onion, garlic, parsley, carrots, celery, cabbage and potatoes.
3. Cover and simmer 30 minutes.
4. Add beans, macaroni, salt, pepper and tomatoes.
5. Simmer 15 minutes.