

# Italian Sausage Soup

## Ingredients

Sweet Italian sausage . . . . .	1 lb	Tomato sauce, unsalted . .	12 oz. can
Hot Italian sausage . . . . .	1 lb	Diced tomatoes w/basil & garlic .	24 oz. can
Onion, large . . . . .	1	Chicken broth . . . . .	12-14 cups
Garlic bulbs, minced . . . . .	2	Italian herb mix . . . . .	1 tsp
Carrots, chopped . . . . .	3	Basil . . . . .	1 tsp
Celery stalks, chopped . . . . .	3	Parsley . . . . .	3 Tbsp
Russet potatoes, chopped . . . . .	3	Bay leaves . . . . .	3
Zucchini, chopped . . . . .	1	Oregano . . . . .	½ tsp
Frozen vegetables (stir fry mix) .	1 lb	Sugar . . . . .	1 Tbsp
Mushrooms, sliced . . . . .	12 oz. can	Onion salt . . . . .	1 tsp
		MSG ( <i>optional</i> ) . . . . .	1 tsp

## Directions

Chop **onion**, **carrots**, **celery**, **potatoes**, and **zucchini** — Mince **garlic** — Drain **mushrooms**

1. Brown **meat** into small chunks.
2. Combine all ingredients in a large stock pot.
3. Bring to a boil, reduce heat and simmer covered for *30 minutes*.
4. Stir occasionally and vigorously to thicken broth.
5. For canning: process at *15 pounds* for *90 minutes*.

*Add 1-2 cups of water per quart when reheating.*