

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	1/2 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**; combine in *Large Bowl #1* — Mince **garlic**; set aside in *Small Bowl #1* — Drain **mushrooms**; set aside in *Medium Bowl #1*

1. Brown 1 lb. **sweet Italian sausage** and 1 lb. **hot Italian sausage** into small chunks. Transfer to *Medium Bowl #2*; set aside.
2. Combine all ingredients in a large stock pot: browned **sausage** (*Medium Bowl #2*), **onion**, **carrots**, **celery**, **potatoes**, and **zucchini** (*Large Bowl #1*), **garlic** (*Small Bowl #1*), 1 lb. **frozen vegetables**, **mushrooms** (*Medium Bowl #1*), 12 oz. **tomato sauce**, 24 oz. **diced tomatoes**, 12-14 cups **chicken broth**, 1 tsp. **Italian herb mix**, 1 tsp. **basil**, 3 Tbsp. **parsley**, 3 **bay leaves**, 1/2 tsp. **oregano**, 1 Tbsp. **sugar**, 1 tsp. **onion salt**, and 1 tsp. **MSG** (*optional*).
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.