

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.