

WILD IN THE KITCHEN

Italian sausage soup good after all that leaf raking

By Jerry Marlow

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Hearfelt greetings to all you kind readers.

Hopefully you have worked up a terrific appetite raking up all those leaves this fall.

I may have the perfect antidote and I hope you will give this Italian soup ala Jerry your best effort in your kitchen tonight. So lets get moving.

Italian Sausage Soup

Ala Jerry (and Willi who cleaned up)

Onions and Celery coarsely chopped 1 and ½ cups each, garlic finely chopped 2 cloves,



MARLOWE

olive

Oil 3 tbs, 2 cups fresh tomatoes drained and coarsely chopped, 1 cup tomato purée, 6 cups chicken broth,

1 tsp each oregano and basil, 2 bay leaves, 1 tsp thyme

fresh if possible, ½ cup cilantro fresh if possible

Or parsley and 3 tbs sugar. Italian sausage 1 and a ¼th pounds sautéed and drained. One cup of small pasta.

OK, here we go. Sauté celery, onion and garlic until just barely tender, in oil.

Add the tomatoes, purée and the cooked sausage.

Cook for ten minutes.

Tomatoes, purée and cooked sausage. Cook for ten minutes. Add the broth, oregano, basil, bay leaves, thyme, parsley or cilantro and the sugar.

Now simmer it all for 30 minutes. Add the pasta and cook just until done. Serve your masterpiece with good grated Parmesan cheese.

Yield: serves 8 to 10 hungry folks. I am picturing some wonderful Italian wines with your concoction