

From the Galley : **PASTA FAGIOLI WINTER SOUP**

INGREDIENTS:

- 1/2 pound ground, sweet Italian sausage
- 1 large, sweet onion, chopped
- 1 red bell pepper, chopped
- 3 cloves garlic, chopped
- 4 stalks celery, chopped
- 1 teaspoon dry basil
- 1 box, 32 oz., beef stock
- 2 cans Italian, stewed tomatoes
- 1 can whole kernel corn
- 3 fresh carrots, diced
- 1 cup dry, small, white, pea beans
- 1 cup dry pasta, e.g.: rigatoni or penne
- Fresh grated Parmeggiano cheese (about 1/2 cup)

Soak small, dry beans overnight in water - drain in Am

In a large soup pot sauté ground sausage

Add next 5 ingredients and cook until onions just translucent

Add all remaining ingredients EXCEPT for dry pasta

Add drained, dry beans

Add salt and pepper to taste

Cook until beans are soft (about 1 1/2 hours)

Cook dry pasta separately

Place 1/4 cup cooked pasta to bottom of bowl and add soup to fill bowl

Grate fresh Parmeggiano cheese on top and serve

Try it, you'll like it!!!