

ITALIAN SAUSAGE SOUP

Ingredients:

2 lb ground Italian sausage
4 cloves fresh garlic, minced
4 leaves fresh basil
1 can 15 oz butter beans
1 can 15oz black beans
2 cans 15oz diced tomatoes
3 cups beef broth
Grated Romano or Parmesan cheese

Preparation:

Cook sausage until brown, add garlic and basil. Sauté 4 minutes.

Add remaining ingredients: beans, tomato, and broth.

Cover and simmer 10-15 minutes, then remove from heat.

Serve in soup bowl; sprinkle with cheese and serve with Italian bread, garlic bread or Panini bread