

## Recipe: Italian Minestrone Soup



2 1/2 lbs. blade chuck roast or meaty soup bones  
2 1/2 qts. water  
2 teaspoons salt  
1 small onion, sliced  
1/2 cup celery leaves  
1 bay leaf

In a large pan, place all ingredients, cover and simmer about 2 1/2 hours until meat is tender. Strain broth (should measure 2 quarts). Add ice cubes to harden the fat, and remove fat from broth. Finely dice meat, discarding fat and bones, to about 2 cups. In 5- or 6-qt. kettle, combine beef broth and meat. Place over low heat while preparing the following:

2 slices bacon, diced  
1 1/2 cups cooked or canned kidney beans  
1/2 cup cut-up fresh green beans  
1/2 cup diced celery  
1/2 cup fresh or frozen green peas  
1/2 cup thinly sliced zucchini  
1/2 cup thinly sliced carrots  
1/4 cup diced onion  
1/4 cup cut-up parsley  
1 clove garlic, minced  
1/2 cup (2 oz.) elbow macaroni  
1 can (6 oz.) tomato paste  
1 cup Coca-Cola®  
1 tablespoon olive oil  
1 tablespoon Worcestershire sauce  
1 teaspoon Italian seasoning  
1 teaspoon salt 1/4 teaspoon black pepper

Pan fry bacon until crisp. Add bacon with drippings and all the remaining ingredients to the broth. Cover and simmer about 30 minutes, until vegetables and macaroni are tender. Serve sprinkled with Parmesan cheese, if desired.

Makes about 3 quarts. This hearty, meal-in-a-bowl vegetable soup freezes well. To save time, prepare the vegetables while the meat cooks.