

Minestrone Soup

1 c uncooked dried beans
8 c boiling water
¼ lb lean bacon, diced
1 onion, chopped
1 clove garlic, minced
1 Tbsp minced parsley
1 c canned diced tomatoes (or fresh if available)
½ chopped raw carrots
½ c peas
1 small zucchini, diced
1 rib celery, diced
1 tsp dried basil or 1 Tbsp minced fresh basil
¼ tsp dried sage
½ tsp dried oregano or 1 ½ tsp fresh minced oregano
¾ tsp salt
¼ tsp pepper
1 c cooked macaroni

½ c grated Parmesan cheese

1. Rinse the beans and then cover with cold water and soak overnight. Use navy, dried lima beans or white beans.
2. Drain. And then cover beans with the 8 c boiling water in a 3 ½ qt kettle. Add seasonings and simmer one hour until tender
3. Cook diced bacon in a fry pan. Remove cooked bacon. Saute onion, garlic and parsley in the reserved fat.
4. Add bacon and cooked vegetables and raw vegetables to the cooked beans in the soup liquid. Simmer 30 minutes. Add cooked macaroni.
5. Ladle into bowls and sprinkle with parmesan cheese