

MINISTRONE SOUP (from 1978 church dinner)

Ingredients:

½ lb bacon
2 cups celery, slices, leaves & all
3 cups carrots
½ cup onions
2 cloves garlic, minced
2 cups cabbage, thinly sliced
½ cup parsley, chopped
2 medium potatoes, diced
1 T ham soup base in 3 cups water
1 T chicken base in 3 cups water
1 14oz can stewed tomatoes, diced
1 cup tomato sauce
1 14 oz can chili beans
½ cup barley, raw
1 cup pasta—half shell macaroni uncooked

Directions:

Saute bacon, celery, carrots, onion and garlic. Combine all ingredients except pasta in large pot and simmer until it smells really good!

Pasta goes in for the last 10 or 15 minutes.