

GREAT EATS WITH BAY—minestrone soup with bay*

Submitted By Annette Steger

EARLY INGREDIENTS:

1 lb. plus 11 oz. cooked red kidney beans
1 t. salt
1 clove garlic, pressed
1/4 cup chopped parsley
1 small zucchini, cut up
2 stalks celery, chopped
3 T. butter
2 Bay leaves
2 1/2 cup water
1/4 t. pepper
1 T. oil
1 carrot, diced
4 or 5 leaves Swiss chard or spinach, chopped
1 can (8 oz.) tomato sauce or stewed tomatoes

LATE ADDITIONS:

1 teaspoon dried Basil
1/2 cup Sherry
1/2 cup uncooked elbow macaroni
Grated Parmesan cheese



Enjoy a bowl soon.

DIRECTIONS:

Crush two-thirds of the kidney beans and leave the rest whole.

Put everything in a large cooking kettle EXCEPT Basil, sherry, macaroni, and cheese. **Bring** to a boil, and turn down to simmer an hour or more.

Add Basil, Sherry, and elbow macaroni during the last 15 minutes, when soup is returned to boiling.

Serve with a dusting of grated Parmesan.

*This recipe is from PARK'S SUCCESS WITH HERBS (1980) by Gertrude B. Foster and Rosemary F. Loudon, page 54.