



HOLIDAY 2023 WINE CLUB FEATURED RECIPE

Cozy Minestrone Soup with Spicy Sausage and Pesto



Pair With: 2021 Donner Party Zinfandel

Ingredients:

Serves: 6-8

- 5oz Spicy sausage
- 3 strips thick cut, raw bacon, cut into 1/2 inch strips
- 3 celery sticks
- About 14 fresh green beans stems removed, cut into half inch pieces
- 2 carrots, peeled, and cubed
- 1 large zucchini, cubed
- 8 cups beef broth
- 4oz of crimini mushrooms, chopped
- 1/3 cup frozen corn
- 1/4 cup frozen or fresh peas
- 2 teaspoon garlic powder
- 1 1/2 Tablespoon Italian seasoning
- 1/2 Tablespoon dried basil
- 2 bay leaves
- 1-2 in. piece Parmesan rind
- 1 15 ounce can white beans, drained
- 1 28oz can crushed tomatoes
- Two large handfuls fresh spinach
- 1 cup of short pasta of choice, cooked
- Salt and pepper
- Basil pesto and Parmesan for garnish



Instructions:

Heat a large pot on medium high. Using a spoon, dollop sausage into small balls and brown sausage until crispy, using a little bit of olive oil to prevent sticking. Set aside. Add bacon pieces to hot pot and brown until crispy, scraping up any brown bits. Next, add sausage back to the pot and all of the remaining ingredients, except for the pasta and pesto. Cover and simmer for 45 minutes to an hour. Remove from heat and fish out Parmesan rind. Stir in pasta and season with salt and pepper to taste. Serve warm and garnish with Parmesan and basil pesto.