

Pot's Soup

6 cups Beef stock
1 cup Red wine
1/4 lb. Pancetta – diced
1cup Carrots – chopped
1 cup Celery – chopped
1 cup Onion – chopped
2 cups Cabbage – chopped
1 cup Potatoes – chopped
1 lb. Canned stewed tomatoes
1 lb. Can of black beans or kidney beans
1 clove garlic – minced
1/2 teaspoon Italian seasoning

Combine all ingredients in large pot. Bring to a boil. Reduce heat & simmer covered for 1 1/2 hour. ***Good time to freeze***

Add:

1/4 lb. Elbow macaroni
1/2 cup Parmesan cheese

Cook for about 10 to 20 minutes on medium heat or until macaroni is tender.

Garnish with: (optional)

1/4 cup Parsley