

Minestrone Soup

12 oz. Pork Sausage
1-1/2 cups Carrots (thinly sliced)
3 cloves Garlic
3 cans Kidney Beans with liquid
4 cups Water
1-1/2 tsp. Black Pepper
1-1/2 cups Onions (chopped)
1-1/2 cups Celery (thinly sliced)
3-10 oz. cans Minestrone Soup
1-1/2 cups Pasta (uncooked)
1-1/2 tsp. Basil
2 Bay Leaves

1. Chop onion, celery, carrots, & garlic.
2. In a 12" Dutch Oven over medium heat, cook meat until it just starts to brown. Meat should be broken into small pieces while cooking. Remove meat from the Dutch Oven & let drain.
3. Place chopped onions, celery, carrots, & garlic in the Dutch Oven to cook until tender.
4. Add beans (with liquid), meat, soup, water, & spices to the Dutch Oven. Bring to a boil & simmer for 15 minutes.
5. Add the pasta & cook for 12 more minutes (or until pasta is tender).

Charcoal Hints: Brown meat & cook vegetables with 12 briquettes under the Dutch Oven. After adding liquid & other ingredients in step 4, add 3 more briquettes under the oven & cover. Add 9 briquettes to the lid & let boil. Once boiling, some bottom heat may be removed.