

Minestrone Soup

Wintertime is a wonderful time for soups, especially this hearty minestrone soup. Feel free to substitute your favorite vegetables as the seasons change. Enjoy with our 2003 Hillside Chardonnay.

3 Slices Bacon
1 White Onion, Diced
1 Leek
1 Garlic Clove
1/2 Head Chopped Savoy Cabbage
1 Diced Portabella Mushroom
1 Large Carrot Diced
1 Cup Diced Potatoes
1 Can Whole Tomatoes
2 Quarts Chicken Broth (homemade or canned)
1 Cup 2003 Hillside Chardonnay
1 2" by 1" Parmesan Cheese Rind
1 Cup Diced Zucchini
1 Can Cannelini Beans
1 Can Garbanzo Beans (Chick Peas)
Salt to Taste
1/2 -Cup Grated Parmesan Cheese

In large stockpot sauté bacon, onion, leek and garlic until bacon is browned and onion are translucent. Add cabbage and mushroom, sauté until cabbage is translucent. Add tomatoes, carrots and potatoes, stir well. Add chicken broth, wine and Parmesan rind. Simmer, covered on medium low heat 20 minutes, stirring frequently. Add zucchini and beans. Simmer covered another 10 minutes.

In individual serving bowls add soup, sprinkle with Parmesan cheese, just before serving. Rustic olive French bread and Hillside Chardonnay complete the meal!

Recipe by Sandy Taylor Carlson