

PASTA FAJIOLI SOUP

Servings: 8-12 | Prep Time: 1 hr | Total Time: 5 hrs

INGREDIENTS

Salt Pork Base:

1 ½ cups / Salt Pork, Cubed

½ cup / Italian Parsley, Chopped

10-15 cloves / Garlic, Minced

Soup Ingredients:

1 ½-2 cups / Salt Pork Base (above)

16 cups or 1 gallon / Water

1 ½ cups / Dried Pinto Beans

1 ½ cups / Red Potatoes, Diced

1 ½ cups / Celery Stalks, Diced (plus a few chopped leaves)

1 small can / Tomato Sauce

3 cups / Ditalini Pasta

4 cups / Muenster Cheese, cubed



DIRECTIONS

Make Salt Pork Base: Form a paste by blending/emulsifying together the cubed salt pork, chopped parsley and mince garlic.

In a large soup pot, combine 1 ½-2 cups of the above salt pork base with the water, beans, potatoes, celery, and tomato sauce. Bring to a boil and then simmer until beans and potatoes are soft, about 3 hours, covered.

When ready to serve, add in 3 cups dried pasta and boil for ten minutes, or until noodles are soft.

Place ⅓ cup of cubed Muenster cheese in the bottom of each soup bowl. Ladle soup over the top. Add a dash of red wine (optional).