



# INFAMOUS DAVE'S LASAGNA SOUP

"THE YEAR WAS 1962. WHILE TREKKING THROUGH ITALY ON MY SCHWINN, I RAN OVER AN OLD LAND MINE FROM WWII. I ESCAPED UNSCATHED, BUT MY SCHWINN WAS MANGLED. NOW ON FOOT, I FOUND A SMALL TOWN NAMED SAN FELICE DEL MOLISE WHERE A TINY OLD ITALIAN WOMEN OFFERED ME FOOD AND BED FOR A NIGHT AS LONG AS I CHURNED BUTTER A FEW HOURS. ANZOLA PREPARED A FABULOUS SOUP THAT NIGHT. IT WAS CALLED BELLA ROSSO LASAGNE ZUPPA AND WAS THE BEST THING I HAD EVER TASTED. I WANTED THE RECIPE SO BAD, I OFFERED TO COLLECT EGGS AND CHURN BUTTER FOR ANOTHER NIGHT. AFTER THE SECOND NIGHT, ANZOLA GENEROUSLY GAVE ME THE RECIPE AND A SMOOCH GOODBYE. MY OLD ITALIAN FRIEND WOULD BE HAPPY THAT I AM SHARING THIS ZUPPA WITH THE WORLD." - INFAMOUS DAVE

- 1 lb WMCO Italian Sausage
- 2 cups onion chopped
- 1 cup carrots diced
- 2 cups button mushrooms sliced
- 2 tbsp garlic minced
- 4 cups chicken broth
- 1 14.5 oz can Italian style stewed tomatoes chopped
- 1 15 oz can tomato sauce
- 2 cups fresh spinach chopped
- 1.5 cups pasta mafalda or campenelle
- fresh mozzarella diced
- fresh parmesan grated

- 1** Remove sausage from casing. Brown in a Dutch oven and drain.
- 2** Add onion and carrot, saute 3 minutes. Add mushrooms and garlic and saute another 3 minutes. Add broth, tomatoes and tomato sauce and bring to a boil.
- 3** Stir in pasta and simmer until cooked, about 10 minutes..
- 4** Add the spinach and cook until wilted, about 1 minute.
- 5** Place fresh mozzarella in bottom of soup bowl. Ladle soup over cheese and top with grated parmesan.