

Connie's Minestrone

Broth: soup bones, chicken backs, 1 onion, 1 carrot, 1 rib celery, 1 sprig parsley, 1 t. whole peppercorns, salt, 3 qts. water.

Soup:

2T butter	1 cup chopped cabbage
1 t. olive oil	2 red potatoes
2 ribs celery	1 cup peas
2 carrots	1 can plum tomatoes
6 ou. green beans	Parmigiano Reggiano cheese rind
1 med zucchini	salt
1 large onion	1 can white kidney beans

Cook onion in butter and olive oil adding celery, carrots, green beans, zucchini, cabbage, potatoes, peas, cooking each a little before adding the next. Add 6 cups broth, parmigiano rind and salt. Simmer 2 – 3 hours. Add beans a half hour before soup is ready.