

AUNTIE'S MINISTRONE SOUP

Put 4 cubes butter in a medium sized commercial pot.

Add 10 C cubed zucchini
10 C diced carrots
10 C diced potatoes
3 1/2 C chopped celery

Toss until vegetables are slightly coated with butter.
Set aside.

Place 20 oz. of salt pork (diced into small pieces) in a large pot, cook salt pork until crisp and well-rendered.

Remove salt pork with slotted spoon and set aside.

Discard all but 3 T of grease.

Add 1 1/2 C chopped onion
5 C chopped leeks (mostly white parts)

Saute until soft.

Add 5 qts of chopped tomatoes
20 qts of chicken broth
4 bay leaves and bunch of parsley
Add vegetables from above.

Simmer for 2 hours.

Add 5 C cooked white beans

5 C rice

Add salt pork and simmer for 2 hours.

Add 10 C frozen peas at the last 1/2 hour

Serve with a pistou of 5 tsp pressed garlic, 5 C grated cheese,
10 T finely chopped parsley and 10 T finely chopped basil.