

Plaisance Ranch December Wine Club Recipe

Paired with Plaisance 2009 Ranch Red

SAVOIE RATATOUILLE SOUP

Ingredients:

½ lb. Italian Sausage

1 chopped onion

½ tsp. oregano

3 cloves minced garlic

1 can beef broth

1 can tomato soup

1 can diced tomatoes

1 lb. zucchini

½ tsp. black pepper

½ cup uncooked elbow pasta

Parmesan cheese

Crumble sausage in to heavy pot. Add onion, oregano, and garlic. Sauté until meat is cooked and onions are clear. Add beef broth, tomato soup plus 2 cans of water, sliced tomatoes plus 1 can of water. Bring to boil and add zucchini, quartered lengthwise, and cut into ½ in slices, add pepper. Cover and cook on low for 20 minutes. Add pasta and cook uncovered 15 minutes. Stir occasionally. Garnish with grated Parmesan.