

Minestrone – John Slavcoff

- 1 large onion, chopped
- 1 T. olive oil
- 4-5 ribs celery chopped, including tops
- 4-5 carrots sliced
- 4-6 strips bacon cut in 1 inch pieces
- 1 pound hamburger (It's okay if it's more than a pound)
- 3 large potatoes peeled and cubed
- 8 cups water
- 8 cubes beef bouillon (Or 8 t. Better than Bouillon paste)
- 8 ounce can of tomato sauce
- 1 14.5 ounce can of kidney beans including the liquid
- 1 large can of diced tomatoes
- 1 cup dry macaroni
- 1 cup green beans in one inch lengths
- Salt and pepper to taste
- 1 T. parsley flakes

1. In a large soup pot heat the onion in olive oil over moderate heat for about 2 minutes before adding celery and carrots, stirring frequently, and then for an additional 6 minutes or so until the onions begin to caramelize.
2. Brown the bacon in a large frying pan and remove to a paper towel. Brown the hamburger in the same pan and then remove it with a slotted spoon and put it in with the onion mix.
3. Add the bacon and the remaining ingredients and boil slowly for 20 minutes or until the macaroni is done.

John's Note: This **must** be a Presbyterian recipe because I got it from Dr. Dave Hazeman at a meal at Northwood Presbyterian Church where we were members 40 some years ago. I've had it many times since then and I recommend it most highly. Dave left the Army and he and Suzanne moved to New Hampshire long ago, but every time I made Minestrone I would call him just to stay in touch. I've since lost contact, but I still think of him every time we have the Minestrone.