

Italian Sausage Soup

2 tablespoons extra-virgin olive oil
3/4 pound, (3 links), of hot or sweet Italian sausage
1/4 pound piece stick pepperoni, diced
1 ham steak, diced (1/2 to 3/4 pound)
1 green bell pepper, seeded, quartered and cut
1 medium yellow onion peeled, quartered and sliced
1 (15 oz-ounce) can diced tomatoes
Kosher salt and freshly ground pepper
6 cups chicken stock
1/2 pound gemelli pasta or other short-cut pasta

Place a soup pot on stove and preheat to medium high heat. Add the sausage, brown and crumble the sausage, drain off excess fat if necessary. Add the ham and the pepperoni. Cook meats together 2 minutes then add peppers and onions and cook 2 to 3 minutes. Add the tomatoes and salt and pepper. Add the stock and bring to a boil for 5 to 10 minutes. Stir in the pasta let cook for 8 to 10 minutes or till pasta is cooked.

Garlic Toast

5 cups cubed crust bread
3 large cloves of garlic, cracked from skin
1/2 cup grated Parmigiano-Riggiano, couple of handfuls
1 teaspoon crushed red pepper flakes
1/2 teaspoons dried oregano

In a large skillet heat about 1/4 cup 4 turns of the pan over medium heat. Add the garlic to skillet. Add the bread and toast the cubes 5 to 6 minutes. Season the toasty cubes with flakes and oregano and lots of cheese. Ladle the soup and float several cubes in each bowl.