

# RECIPES FROM AL KRISMER PLANT FARM

## Italian Style Winter Soup



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PREP TIME	10 Min
COOK TIME	1 Hr 30 Min
READY IN	1 Hr 40 Min

SERVINGS: 12

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### INGREDIENTS

- 2 tablespoons olive oil
- 3 cloves garlic, minced
- 2 tablespoons chopped onion
- 4 (3.5 ounce) links Italian sausage, sliced
- 8 cups chicken stock
- 1 teaspoon dried oregano
- 1 tablespoon dried basil
- 1/4 cup chopped fresh parsley
- 2 cups uncooked white rice
- 1/2 cup heavy cream

### DIRECTIONS

1. Heat oil in a large pot over medium heat. Add garlic and onion and saute for 3 minutes, or until tender. Add the sausage, browning well on all sides, about 5 minutes.
2. Add the chicken stock, oregano, basil and parsley. Bring to a boil, reduce heat to low and simmer for 1 hour.
3. Add the rice and simmer for 30 more minutes. Finally, add the cream, stirring well. Remove from heat and let soup rest for 5 minutes before serving.

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