

ZUCCHINI SOUP (PIZZA SOUP) by Carol Krasin

Ingredients::

- 1 lb. Sweet Italian sausage, casings removed
- 2 c. Celery, sliced on an angle 1/2-inch thick
- 3 lb. Zucchini sliced 1/2-inch thick
- 1 c. Onion, chopped
- 2 (28 oz.) cans crushed tomatoes w/ added puree
- 2 Green peppers cut into 1/2-inch pieces
- 2 tsp. Salt
- 1 tsp. Italian Seasoning
- 1 tsp, Oregano
- 1 tsp. Sugar
- 1 tsp. Basil
- ¼tsp. Garlic Powder

Directions:

Brown sausage in a large dutch oven, drain all grease.
Add celery and 1/4 c. water and cook for 10 minutes; stir occasionally.
Add remaining ingredients except peppers.
Add more water if necessary.
Simmer covered 20 minutes
Add peppers and cook covered for 10-15 minutes more.
Makes 3 1/2 qt.

Serve with garlic bread