

Sausage Soup

- 1lb Spicy Italian Sausage (or whichever)
- 2 Cans Beef Broth
- 3 Cans of water
- 1 Can Fire Roasted Tomatoes
- 3 Cloves Garlic
- 3 Carrots, chopped
- 2 Stalks of Celery, chopped
- 1 Medium Yellow Onion, Chopped
- 2 Cups Spinach, cleaned and roughly chopped
- Salt & pepper to taste
- **OPTIONAL:** I also added a jalapeno for some extra spice!

1. In your soup pan, add the water beef broth and tomatoes to start the boil.. At this time, also add the sausage. (If your sausage is in casing, remove the meat from the casing.) Use a spoon to further break up the sausage, it will break up with the boiling process but this will help it along.
2. Cut up all the veggies and add everything **BUT** the spinach.
3. Simmer for about an hour, or until the carrots and onions are soft.
4. Add the Spinach and simmer for about 20 minutes.

Be careful, it will be H-O-T!!

Enjoy!

