

**Uncle Bill's
RED CHARD SOUP**

Ingredients:

- One (1) lb Red Swiss Chard
- One (1) Tablespoon Salt
- One Half (1/2) Cup Water
- Six (6) Inches Rosemary (fresh)
- Two-Thirds (2/3) Cup Olive Oil
- Four (4) Cloves Garlic (chopped)
- Four (4) Anchovy Fillets (flat fillets)
- Two (2) Links of **Uncle Bill's Spanish Chorizo** (sliced thin)
- One (1) Can Cannelloni Beans (drained)
- Two (2) Cans Chicken Broth
- One (1) Can Beef Broth
- One (1) Cup Bow-Tie Pasta (mini)
- One Half (1/2) Cup Parmesan Cheese
- Black Pepper To Taste



Uncle Bill Says: Red Chard Soup is one of those all-time recipes that "Oh my God, is it good."

Here we go !

Take your Red Swiss Chard and cut into 1/4" slices.
Put into a stock pot. Add 1 cup Water and 1 tablespoon of Salt.
Put lid on the pot and steam Chard 'till wilted.
Drain and **SAVE** the Water and Chard.

Now take the Olive Oil and heat. Add chopped Anchovies and Rosemary and fry 'till Anchovies cook into the oil and Rosemary is well done.

Add Garlic and Red Chard. Fry the B-Jesus out of it !

Remove the Rosemary. Add water and broth and bring to a boil.

Add the thin slices of Uncle Bill's Spanish Chorizo and the Beans and Pasta. Cook 15 minutes or 'till Pasta is done!

Bowl-up the soup. Top with Parmesan cheese and a little Olive Oil ! Pepper to Taste.

This is Better Than Good !

Serves 8



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