



GERMAN BEAN AND SAUSAGE SOUP

Prep: 10 min, Cook: 20 min.

- 3/4 tsp. oil
- 1/3 cup onion, chopped
- 2/3 cup carrots, sliced
- 2/3 cup potato, peeled, cubed
- 2 Tbs. plus 2 tsp. fresh parsley, chopped
- 1/4 tsp. dried marjoram leaves (optional)
- 1 cup beef stock
- 5 ounces smoked turkey kielbasa, cut into 1/2 inch slices
- 10 ounces canned Great Northern beans, undrained
- 9 ounces canned cut green beans, undrained



Heat oil in a saucepan over medium heat. Sauté onion 4-5 minutes, stirring frequently, until tender. Add carrots and next 4 ingredients. Season with salt and pepper to taste. Bring to a boil. Reduce heat to low, cover and simmer about 15 minutes or until vegetables are tender. Add sausage and beans. Cook until thoroughly heated.

The recommended wines are: Beaujolais, Chenin Blanc, or Fume Blanc.



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3632 SOUTH THIRD STREET • PHILADELPHIA, PA 19148-5331

T: 215-465-3902 • F: 215-463-9002

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