

Pasta E Fagioli Soup

1 ½ pounds ground beef
1 small onion, diced (1 cup)
1 large carrot, chopped (1 cup)
3 stalks celery, chopped (1 cup)
2 cloves garlic, minced
2 14.5-ounce cans diced tomatoes
1 15-ounce can red kidney beans (drained and rinsed)
1 15-ounce can great northern beans (drained and rinsed)
1 15-ounce can tomato sauce
1 15-ounce can beef broth
1 12-ounce can V-8 juice
1 tablespoon white vinegar
1 ½ teaspoons salt
1 teaspoon oregano
1 teaspoon basil
½ teaspoon pepper
½ teaspoon thyme
½ pound (½ pkg.) ditali pasta

1. Brown the ground beef in a large saucepan or pot over medium heat. Drain off most of the fat.
2. Add onion, carrot, celery and garlic and sauté for 10 minutes.
3. Add remaining ingredients, except pasta, and simmer for 1 hour.
4. About 50 minutes into the simmering, cook the pasta in 1 ½ to 2 quarts of boiling water over high heat. Cook for 10 minutes or just until pasta is *al dente*, or slightly tough. Drain.
5. Add the pasta to the large pot of soup. Simmer for 5 to 10 minutes more and serve.

Serves 8.

Note: When reheating soup, if thick add more V-8, beef broth or tomato sauce.