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Tuscan Meat Soup

By Susie Iventosch



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Ingredients

- ½ chicken
- ½ rabbit*
- 1 squab (pigeon) *
- ¾ lb. pork
- ¾ lb. veal
- 3 carrots chopped
- 1 large onion chopped
- 3 celery stalks chopped
- 28-ounce can chopped tomatoes (without onions and spices)
- ¼-1/3 cup good olive oil
- 1 cup red wine
- Chicken stock (1-2 cups, depending upon desired thickness)
- 1 tsp. hot chili pepper flakes
- Salt to taste
- Toasted French bread

Directions

Sauté the chopped vegetables in olive oil in a large saucepan. As they become soft,

add all the meat which has been cut into smaller pieces and braise, first on low heat with pan covered. After a few minutes remove cover and cook a little longer. Pour in wine and let it almost cook off. Add the canned tomatoes and salt. Finish cooking adding the stock as needed.

Slice the bread and toast. Rub slices with garlic. Place all of the soup in a large bowl or soup tureen (family style) and place the bread all around the sides of the bowl and into the soup. Drizzle extra virgin olive over the soup as it is placed on the table.

*You can delete the rabbit and squab. Just add additional chicken, pork and veal.

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