



# A Recipe From Cherry's Kitchen

## **CHERRY'S HEARTY ITALIAN BEEF SOUP**

- 10 Pieces of Bone-in Beef Shank ( 2 per package)
- 1 Small Stalk of Celery (coarsely chopped-big chunks)
- 1 Large Yellow Onion
- 1 28 oz. of diced can tomatoes (may substitute fresh)
- 2 Tablespoons of Garlic Salt
- 1 Tablespoon of Black Pepper
- 4 Beef Bouillon (cubes) OR 2 Tablespoons granules
- 2 Bay Leaves
- 5 Small Russet Potatoes
- 1 Small Package of Fresh Baby Carrots
- 1 Package (Pound) of your favorite pasta (Digitale or Pecorino are my family favorites).

Cook all ingredients (except carrots and potatoes) over high heat for one hour in a covered soup pot. Add carrots and potatoes and cook 30 minutes more over medium heat.

Cook pasta separately. Combine together.

Pasta and soup should be stored separately as leftovers. Add beef bouillon as a soup thinner for warm-ups.

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