



## SYRAH SAUSAGE SOUP

### *Ingredients*

- |                                |   |
|--------------------------------|---|
| 1 pound Italian sausage        | 1 tsp sweet basil                             |
| 1 onion, coarsely chopped      | 1 tsp oregano                                 |
| 1 red pepper, coarsely chopped | 3 tbsp parsley                                |
| 2 garlic cloves, chopped       | 1 4-oz. can tomato sauce                      |
| 3/4 cup Latah Creek Syrah      | 1 cup each carrots, broccoli, cauliflower     |
| 5 cups beef broth              | 8-oz. mixed pasta (ziti, penne, shells, etc.) |
| 1/2 cup water                  | Freshly grated Parmigiano Reggiano cheese     |
| 2 14-oz. cans diced tomatoes   |   |

### *Directions*

Brown sausage in skillet. Place sausage in soup pot reserving drippings in skillet. Sauté onions in drippings for 5 minutes; add chopped pepper and sauté for 5 minutes. Next add garlic and sauté for 1 minute. Add wine to sautéed items and stir to collect all drippings from the bottom of the skillet. Add this mixture to soup pot. Add next 7 ingredients and simmer over low heat for 30 minutes. Bring mixture to boil, add veggies and pasta until pasta is al dente. Spoon soup into bowls and sprinkle with freshly grated parmesano reggiano cheese.

Note: If you choose to make this ahead, do not add pasta or vegetables. When serving, bring soup to a boil, add vegetable and pasta, cook until al dent, then serve.

### *Ellena's Notes*

This soup was inspired by the first bottling of our Monarch Red Syrah. The flavors are incredible, especially if you refrigerate overnight and allow each ingredient to pick up the great flavors. Delicious and easy to make, I'm hungry just thinking about this soup. Try using other red wines to see the difference it makes in the taste of the soup. My second favorite would be our Sangiovese!



Use a gluten-free pasta, sausage, and beef broth

### *Wine Pairing*

Latah Creek Syrah or any of our other Monarch Reserve Red wines.