

Shannon Luzum's Country Pasta y Fagoioli By Chrissie Owens on Monday, October 7, 2013 at 8:54am

This is the recipe for fresh soup. Country Pasta y Fagoili (Olive Garden Knock Off)

- 1 pound ground venison
- 1 small onion, diced
- 2 carrots, thinly sliced
- 3 stalks celery, thinly sliced
- 2 cloves garlic, minced
- 1 cup red kidney beans
- 1 cup great northern beans
- 3 cups beef broth
- 2 quarts tomato sauce
- 2 tsp salt
- 1 tsp oregano
- 1 tsp basil
- 1/2 tsp thyme
- 1/2 pound ditali pasta

Soak bean overnight in enough water to cover them plus 2 inches. Discard bean water, add fresh water to about the same level and simmer about an hour until tender. Drain the cooking water before adding to the soup. Brown venison. If using beef, drain fat, venison does not have this fat. Combine all of the ingredients except the venison and pasta and simmer gently for about an hour until the carrots are tender. Add the venison for the last 30 minutes. Meanwhile, cook the pasta. Drain the pasta. I keep the pasta and the soup separate because the pasta will absorb all the liquid. I add the pasta just before serving the soup, or as I am warming it up as a leftover.

For canning combine soaked beans and all ingredients except pasta. Heat until hot, put into hot jars, and process @ 10 pounds for 90 minutes.