



*Sicilian
Chorizo Soup*

The perfect antidote for a cool day. Serve with fresh baked crusty Italian rolls. Serves 4 to 6.

Ingredients:

3 Freybe Wine Chorizo Sausages, each about 6" long (can substitute Andouille Sausage)
Cooking spray
1 small cooking onion, diced
 $\frac{3}{4}$ cup (175 ml) each of finely chopped carrots and celery
3 cups (750 ml) chicken stock
28 oz (796 ml) can plum tomatoes, including juice
2 tbsp (30 ml) fresh chopped parsley
1 tbsp (15 ml) chopped fresh basil or 1 tsp dried
 $\frac{1}{2}$ tsp (2.5 ml) fennel seeds, crushed, optional
 $\frac{1}{4}$ cup (50 ml) orzo pasta, rinsed
Freshly ground sea salt and freshly ground black pepper to taste
Grated Parmesan cheese
Fronds of fresh fennel, optional

To prepare:

1. Remove casing from Chorizos if you wish. Cut sausage into thin, diagonal rounds. Place sausages into a large heavy saucepan and sauté until edges turn a little crispy and begin to curl. Remove with a slotted spoon and set aside. Add onion, carrots and celery to fat remaining in pan. Sauté over medium heat until soft.

2. Drain off fat and return sausage to pan along with chicken stock, tomatoes and their juice, herbs and crushed fennel. Break up tomatoes with a fork into bite size pieces. Bring to a gentle boil. Cover, reduce heat and simmer for 15 minutes for flavours to blend.

3. Stir in pasta and continue to simmer, covered, until pasta is tender. Add a little more chicken stock if soup appears to be too thick. Add salt and freshly ground black pepper to taste. Serve with grated Parmesan on top and garnish with fronds of fresh fennel.