



Christopher Greenwald | Chef/Owner
 Bay Laurel Culinary | Petaluma, CA
www.baylaurelculinary.com



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- 1 tsp Dried Thyme
- 3 cloves Garlic, minced
- 1 Tbsp Tomato Paste
- 2 Roma Tomatoes, cut into 1/2 inch dice
- 2 glasses Syrah and/or Zinfandel wine
- 1 quart Chicken Broth
- 2 oz. Dried Fettuccine, broken into roughly 1/2" pcs
- 1/2 cup cooked Piquito Beans
- Salt and Pepper to taste

Heat olive oil in a medium-large saucepot over high heat. Add sausage in large crumbles & brown on all sides, turning frequently. Remove sausage from pot, leaving drippings behind & turn heat to medium low. Add onions, celery, carrots & peppers to pot. Stir to coat in fat & add salt, pepper & dried seasonings. Let this vegetable mixture cook, stirring often, for at least 20 min to caramelize slowly (if mix browns to quickly turn down heat). When cooking of vegetables is complete, add garlic & cook for another 5 min on low heat to incorporate flavors. Add tomato paste & turn heat up slightly. Stir continuously and thoroughly around edges and sides of pot until paste is a rust color. Add sausage, Roma tomatoes & wine. Bring to a boil & reduce wine by 2/3's. Add chicken broth & simmer on low heat for 30 min.

Before serving, bring soup back to a boil & add fettuccine. Cook until noodles are soft. Add beans to soup & simmer a few min more. Check for seasoning, adding more if necessary.

Parsley Pesto:

This condiment is best made in small batches by hand and served within a few hours to retain its freshness.

- 1/2 cup Italian Parsley, leaves only
- 1 small clove Garlic
- 1/4 cup Extra Virgin Olive Oil
- 1/4 cup Pecorino Romano or similar
- 1/2 tsp Freshly Ground Black Pepper

Chop parsley as much as possible & place in bowl. Mince garlic & add to parsley. Stir in remaining ingredients & mix. Serve immediately.



Central Coast Minestrone with Parsley Pesto

ASU-062 San Marino Rim Soup Pearl ite
 10 1/2 oz 9 1/2"D x 2"H 2 doz



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Minestrone:

- 1 Tbsp Olive Oil
- 1 mild Italian Sausage, casing removed
- 1 Yellow Onion, chopped
- 2 ribs Celery, chopped
- 1/2 large Carrot, chopped
- 3 small Sweet Peppers, chopped
- 1 Tbsp Kosher Salt
- 1 tsp Freshly Ground Black Pepper
- 1 Tbsp Dried Italian Seasoning