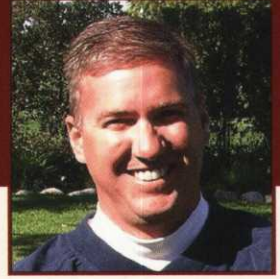




The Savory Super

By Scottie Hines, CGCS
Windsong Farm Golf Club



Pepperoni Soup

Makes approximately 1 gallon

- 1 stick pepperoni (12 ozs.) thinly sliced into half moons
- 4 onions diced
- 2 cloves garlic finely chopped
- 2 tbsp olive oil
- 4 tbsp butter
- 1 tsp garlic salt
- 1 tsp garlic powder
- 1 tsp red pepper flakes
- 2 tsp dried basil
- 2 tsp oregano
- 2 tsp dried parsley
- 2 tsp celery seed
- 6 cups tomato juice
- 2 cups warm water
- 1 cup tomato sauce
- 4 cups tomato puree
- 1 tbsp dijon mustard
- 1 cup white sugar



In a large saute pan, heat olive oil and butter until melted. Add onions, saute until clear. Add pepperoni, fry until golden brown. Add garlic and cook for 1-2 minutes. Add all other dry ingredients (except sugar) and cook for another 3 minutes. Add the "wet" ingredients, bring to a slow boil. Let this simmer for 10 to 15 minutes. Add the sugar and cook for two minutes at a vey low simmer. Strain off any fat on the surface.

To serve: Put soup in oven ready bowl, garnish with mozzarella cheeze and your favorite croutons. Heat in 300 degree oven until cheese is melted. Enjoy!

Just a note: If you like it spicy, season to your liking. Addition of sliced Italian sausage is another nice twist.

*Respectfully submitted,
Scottie Hines, CGCS
Windsong Farm Golf Club*



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