

Zucchini Soup

- 1 pound Italian sausage, casing removed
- 2 cups celery, cut into ½ inch slices
- 2 medium zucchini, ½ inch slices, unpeeled
- 1 cup white onion, chopped
- 8 fresh tomatoes, peeled and diced
- 2 tsp. salt
- 1 tsp. oregano
- 1 tsp. basil
- ¼ tsp. garlic powder
- red and yellow peppers

Brown sausage and onion. Drain off liquid. Add celery and 1 cup water. Simmer for 10 minutes. Add remaining ingredients, except for peppers. Add more water if soup seems too thick. Simmer covered for 20 minutes or longer. Add sliced peppers, if desired and cook an additional 10 to 15 minutes.

recipe courtesy of backyardpatch.blogspot.com