

## **Sue Guida's Escarole Soup**

*(Adapted from a recipe by Dom Deluise)*

2 garlic cloves, minced

1 onion, chopped

2 carrots, sliced

1 potato, peeled and diced

4 cups chicken broth or vegetable broth

1 good-sized head of escarole, well-washed & coarsely cut

good-quality freshly-grated parmesan cheese or vegan substitute (optional)

In soup pot heat olive oil and gently brown garlic; do not allow to burn. Add prepared onion, carrots and potato, which breaks up and thickens the soup nicely. After 1-2 minutes pour in the broth, then add chopped escarole. Cover and bring to a boil, then lower heat and simmer 1 hour. Serve sprinkled with grated cheese. Have some hot italian bread on the table. -*Sue Guida*-