

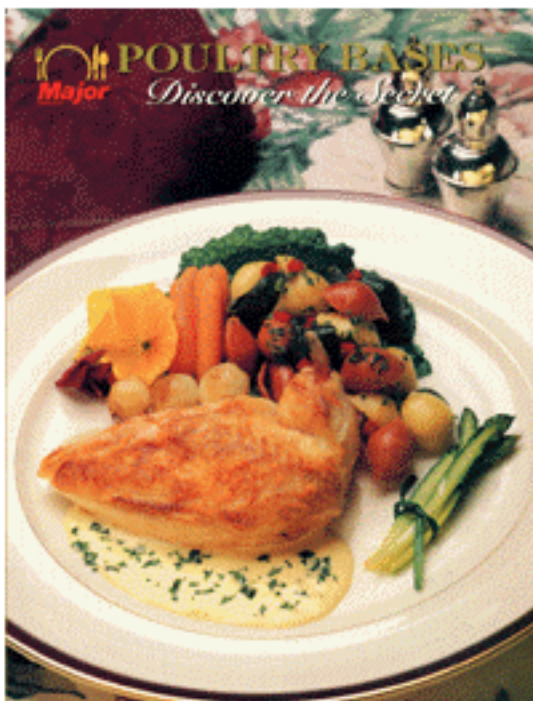


# Recipe Database

## Traditional Minaste

Yield: 5 Quarts  
Portions: 20

Ingredients	Quantity	Directions
Italian Sausage, hot	1 lb.	In a large pot cook sausage in olive oil until slightly browned. Add garlic and peppers. Saute' for one minute.
Olive Oil	2 oz.	
Garlic, sliced	2 tbl.	
Crushed Red Pepper	1 tsp.	
Escarole, large chop	3 cups	Add escarole and black pepper to pot and saute' until escarole is limp.
Black Pepper	1/2 tsp.	
Water	1 gal.	Add water, cannellini beans, and chicken base. Bring to a boil then reduce to a simmer for thirty minutes.
Cannellini Beans	3 cups	
MAJOR CHICKEN BASE	4 oz.	



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