

RAVIOLI & CABBAGE SOUP

5 slices bacon
1 small onion, chopped
2 cloves garlic, minced or pressed
1 T chopped parsley
8 cups beef stock
2 cups water
2 cups shredded cabbage
1 large carrot, thinly sliced
1 pound fresh or frozen ravioli (about 2 dozen)
Grated Parmesan cheese

Cut bacon into ½ inch pieces. In a 5 to 6 quart pan, cook bacon over medium heat until soft and translucent. Spoon off and discard all but 2 T of the drippings. Add onion, garlic and parsley and cook, stirring occasionally, until onion and bacon are lightly browned.

Add stock, water, cabbage, and carrot. Bring to a boil over high heat. Separate ravioli, if connected, and add to stock. Reduce heat to medium and boil gently, uncovered, stirring occasionally, until ravioli are tender (about 10 minutes for fresh, 12 minutes for frozen).

Pass cheese at the table to sprinkle over individual servings.
