

Angels Cook Book



Slow Cooker Italian Sausage Soup

1 pound bulk Italian sausage or turkey Italian sausage	1/2 cup chopped green bell pepper
1/2 cup finely chopped fresh basil	2 teaspoons Italian seasoning
6 cups reduced-sodium chicken broth	3 clove garlic, minced
2 (8-ounce) cans tomato sauce	1/2 teaspoon crushed red pepper
1 (14.5-ounce) can diced tomatoes	8 ounces ziti or penne pasta
1/2 cup finely chopped fresh basil	1 cup ricotta cheese
1/2 cup chopped onion	1/2 cup shredded Parmesan cheese

Instructions:

Gather all ingredients.

Cook sausage and onion in a large skillet over medium, breaking up clumps with a wooden spoon until browned; drain fat.

Add sausage mixture to a 4- to 5-quarts slow cooker. Add broth, tomato sauce, diced tomatoes, green pepper, Italian seasoning, garlic, and crushed red pepper.

Cover and cook on Low for 6 to 8 hours or on High 3 to 4 hours. If using Low, turn to High. Add pasta; cover and cook for 30 minutes.

Stir together ricotta, Parmesan cheese, and basil in a small bowl.

Top servings with ricotta mixture. Serve hot and enjoy!

Nutritional Information

Serving Size: 8 servings • Calories: 350

www.allrecipes.com/slow-cooker-italian-sausage-soup-8722129



Cherry Rum Balls

1/2 cup rum	1 cup confectioners' sugar
1/4 cup light corn syrup	24 red candied cherries, halved
3 cups vanilla wafer crumbs	1 cup semisweet chocolate chips
1 1/2 cups chopped pecans	

Instructions:

Melt the chocolate chips and stir in the rum and corn syrup.

Stir together the vanilla wafer crumbs, pecans and 1/2 cup of the confectioners' sugar. Drizzle the chocolate mixture over the crumb mixture and stir until blended.

Shape mixture into 1 inch balls. Roll balls in the remaining confectioners' sugar. Place cherry half in center of each cookie, pressing down lightly.

Store in an airtight container for several days to develop flavor.

Nutritional Information

Serving Size: 24 servings • Calories: 242

www.allrecipes.com/recipe/11270/cherry-rum-balls/