



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## Italian Sausage and Veggie Soup

### Ingredients

- 10 cups chicken stock
- 3-4 sprigs sage
- 3 cloves garlic
- 2 ribs celery, sliced
- 2- 14oz canned fire roasted tomatoes
- 1lb petite potatoes, quartered
- 1 large leek roughly chopped
- 1 tsp dried basil
- 1 tsp dried rosemary
- 1 bay leaf
- Salt and pepper to taste

### Directions

Cook the ground Italian sausage until cooked through over medium high heat. With a slotted spoon, transfer the sausage to a paper towel lined plate. Set aside. Using the leftover fat from the sausage, sauté the leek, onion, garlic, and celery until tender. Add in the broth, chopped tomatoes, and potatoes. Heat through, bringing to a boil. Add in the remaining ingredients and the Italian sausage then lower heat to a simmer. Simmer for 30 minutes.

## Easy Spaghetti Sauce

### Ingredients

- 28oz canned chopped fire roasted tomatoes
- 1 tsp dried garlic powder
- 1 tsp dried oregano
- 1 tsp dried basil
- 1 tsp kosher salt
- ½ cup water
- ¼ cup tomato paste
- ¼ tsp pepper

### Directions

Place all the ingredients into a 2-quart pot. Bring to a simmer and cover. Cook for 15 minutes before serving.

## Tomato Bread

### Ingredients

- 3 ½ cups sifted flour
- 2 cups cherry tomatoes
- 2 ¼ tsp instant (rapid rise) yeast
- 2 TBS honey
- 2 tsp salt
- 1 Tbs dried basil or rosemary
- 1 Tbs olive oil
- ¾ cup lukewarm water (115F)

### Directions

Preheat your oven to 400F. Spread the tomatoes out on an oil coated baking pan and roast for 10-15 minutes or until just lightly browned. Puree the tomatoes in a blender and set aside.

In a small bowl, combine the water, yeast, honey, and 1 tablespoon of olive oil and set aside. In a large bowl, combine the flour and salt in the bowl of a standing mixer. Add the blended tomatoes, the yeast mixture, and herb. Stir with a wooden spoon or spatula just until the ingredients are starting to come together. Then attach a dough hook to the standing mixer and knead the dough for about 8 minutes on medium setting. The dough will still be a little sticky. Depending on how much juice was retained from the tomato mixture, add a little more flour if the dough seems too sticky. Remove the dough from the bowl and roll into a ball. Lightly oil a clean bowl with oil and roll the dough ball around it. Cover bowl with plastic wrap and in a warm area of your kitchen until double in size. Once the dough is ready, roll or form the dough into a rectangular loaf shape so it fits snugly into a 9x5 inch loaf pan. Cover loosely with oiled plastic wrap and return to a warm place until it is almost doubled in size. Preheat your oven to 350F. Bake dough for 40-50 minutes or until the top of the bread has browned nicely. Transfer the bread to a wire rack and cool completely. Slice, serve, and enjoy!