
Quick Vermicelli and Zinfandel Soup

Windsor Family Cookbook

Windsor Vineyards, Windsor CA

Servings: 4

3/4 cup vermicelli, broken into small pieces

4 cups beef stock or broth

1 cup Zinfandel

1 teaspoon red wine vinegar

1 teaspoon lemon juice

1/2 teaspoon fresh ginger, minced

1/2 teaspoon garlic, minced

pepper (to taste)

1 1/2 tablespoons chopped chives (for garnish).

1 1/2 tablespoons chopped cilantro (for garnish)

Cook the vermicelli in plenty of boiling water for 6 to 8 minutes until just tender. Do not overcook! Drain.

In a large pot, place the beef stock, wine, red wine vinegar, lemon juice, ginger, garlic and pepper. Heat the mixture. Add the pasta. Simmer until the pasta is hot.

Transfer the soup to two to four individual bowls. Sprinkle each with chives and cilantro for garnish.

Serve hot.

Soups, Chili, Stew

Per Serving (excluding unknown items): 71 Calories; trace Fat (1.0% calories from fat); 2g Protein; 16g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 1 Grain(Starch); 0 Vegetable; 0 Fruit; 0 Other Carbohydrates.