

Tuscan White Bean and Escarole Soup ·

(adapted from the New England Soup Factory Cookbook)

Ingredients

1 lb dried white beans
2 tablespoons olive oil
1 large onion, finely diced
3 ribs celery, finely diced
4 cloves garlic, minced
12 cups vegetable broth
1/4 cup julienned fresh basil (dried would probably be fine too)
1 large head of escarole sliced into thick ribbons
1 tablespoon balsamic vinegar
1/2 teaspoon crushed red pepper flakes
salt and pepper to taste

Directions

1. Soak beans in a covered pot of water overnight. Drain before using.
2. In a stock pot heat olive oil over medium heat. Add onion, celery, and garlic and saute for 15 minutes, stirring frequently. Add beans and saute for an additional 2 minutes. Add vegetable broth. Bring to a boil. Reduce heat, cover pot, and simmer for about an hour, or until the beans are tender. Stir in the escarole, basil, vinegar, red pepper flakes, salt and pepper. Simmer for ten more minutes. Serve with crusty bread.