



Hearty Minestrone Soup

Serves 6-8

Ingredients

- 1 lb dried beans (you'll use about half; save other half in fridge for another use)
- 3T butter
- 1T olive oil
- 1 yellow onion, medium dice
- 3 cloves garlic, minced
- 32 oz beef broth
- 29 oz crushed tomatoes
- 3 celery sticks, medium dice
- 3 carrots, medium dice
- 2 cups dried broken egg noodles
- Italian parsley, handful, picked off stems
- Kosher salt and pepper

Method

1. The night before, pour dried beans in a saucepan and cover with cold water to soak for 12-16 hours
2. Drain beans, refill pot with fresh water to cover soaked beans by 2". Add 2T kosher salt. Gently boil for 45 minutes. Turn off heat.
3. Preheat a large stainless steel pot on medium. Melt butter and oil. Add onions and ¼ tsp. salt and saute until onions begin to brown. Add garlic and cook one minute.
4. Add carrots and celery and another ¼ teaspoon salt. Cook two minutes.
5. Add beef broth, crushed tomatoes, 4 cups water and the bean broth from the beans you just cooked. Salt and pepper generously and taste for seasoning. Bring to a boil.
6. Add dried pasta and cook a minute or two shy of the package directions, stirring occasionally.
7. Stir in cooked beans and parsley.