

White Bean Soup

<https://butcherblockco.com/blog/white-bean-soup>

Recipe courtesy of Claire Bender

- 2 cans Great Northern Beans, drained
- 3 tablespoons olive oil
- 1 large onion, chopped
- 2 leeks, chopped (white and pale green parts only)
- 1 large tomato, seeded and chopped
- 1/2 cup chopped carrots
- 1/2 cup chopped celery
- 8 garlic cloves, chopped
- 3 bacon slices, chopped
- 10 cups chicken stock or broth
- 1 tablespoon fresh chopped thyme
- 1 tablespoon fresh chopped rosemary
- 1/2 cup heavy cream

Heat the oil in a large soup pot. Add bacon and onion and cook until bacon fat is rendered, then add the rest of the chopped vegetables. Sauté until the vegetables are tender, about 6 minutes.

Add beans, chicken stock, thyme, and rosemary. Bring the soup to a boil, then reduce the heat and allow the soup to simmer for 10-15 minutes. Since we are using canned beans instead of dried, there is no need to cook the beans, but simmering time will allow the flavors to deepen.

Next, blend the soup until it is smooth. If you have an immersion blender, you can achieve this step right in the pot. If not, you can use a blender or food processor to puree the soup in batches.

When the soup has reached a smooth, consistent texture, stir in the cream. Season with salt and fresh pepper and serve.