



## Braised Pole Beans

Adapted from Laura Sbrana via *The NY-Times* 08/12/08

1/2 cup extra virgin olive oil  
 1/2 cup minced celery  
 1/2 cup minced carrot  
 1 cup minced red onion  
 1 clove garlic, crushed  
 2 sprigs fresh rosemary  
 1 teaspoon tomato paste  
 1 cup peeled, crushed ripe tomatoes, preferably plum tomatoes, with their juices  
 Salt and freshly ground black pepper  
 1 1/2 pounds pole beans

1. Heat oil in a deep skillet or a shallow three-quart saucepan. Add celery, carrot and onion and cook over medium heat, stirring occasionally, until vegetables barely begin to brown, about 25 minutes. Add garlic and rosemary and cook until fragrant, a few minutes. Stir in tomato paste and tomatoes. Bring to

a simmer. Season with salt and pepper. Simmer until mixture is well combined, about 5 minutes.

2. Add beans, setting them in pan all in one direction. Add 1/2 cup water. Bring to a simmer. Taste beans, season with salt, reduce heat to low. Cook gently, partly covered, turning beans in sauce from time to time, until beans are very tender, about 40 minutes. Adjust seasoning and serve hot or at room temperature.

## Reboiled Italian Cabbage Soup

2 cups dry cannellini beans  
 4 cups water  
 3 (32 ounce) cartons chicken broth  
 5 cloves garlic, minced  
 4 sage leaves  
 2 bay leaves  
 1 teaspoon salt  
 1/2 cup olive oil  
 2 onions, diced  
 3 carrots, peeled and sliced  
 3 large stalks celery, chopped  
 2 potatoes, peeled and cut into chunks  
 1 1/2 cups cabbage, coarsely chopped  
 1 bunch Swiss chard, trimmed and chopped  
 1 bunch kale, trimmed and chopped  
 1 (14.5 ounce) can diced tomatoes  
 12 (1/2-inch-thick) slices French bread, lightly toasted  
 salt and freshly ground black pepper to taste  
 1 1/2 cups grated Parmesan cheese for topping  
 1/2 cup olive oil

Sort and rinse the beans before placing them in a large pot with the water.

Bring to a boil over medium-high heat and cook 5 minutes. Turn off heat, cover, and let stand 1 1/2 hours. Drain. Place the beans, chicken broth, garlic, sage leaves, bay leaves, and salt in a large pot. Bring to a boil over medium-high heat. Reduce heat to low and simmer until beans are tender, about 2 hours. Cool. Remove 1 cup of beans. Discard the bay leaves and sage leaves. Blend the remaining bean mixture with a handmixer until smooth. Set aside. Heat the olive oil in a large pot over medium-high heat. Add the onions; cook and stir until transparent, about 10 minutes. Combine the carrots, celery, potatoes, cabbage, Swiss chard, and kale with the onions. Stir in the tomatoes. Season with salt and pepper to taste. Cover, and cook until greens have wilted, stirring at least once, about 20 minutes. Stir in the pureed bean mixture, and cook 40 minutes until the mixture thickens. Stir in the reserved beans. Adjust seasonings to taste. Add the toasted bread slices; cook until bread is soaked, about 10 minutes longer. Cool, and refrigerate overnight. Reheat the soup over low heat until heated through, about 20 minutes. Serve each serving garnished with 2 tablespoons Parmesan cheese and a drizzle of olive oil.

*Courtesy of allrecipes.com*

### In This Share\*

Scallions	Peppers
Eggplant	Lettuce
Kale	Green Beans or
Tomatoes	Pole Beans
Green Cabbage	

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\*Produce in the share may change according to the availability that day