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# White Bean Soup

*Bon Appetit*

Servings: 6

*Serve with grated Parmesan cheese.*

**16 Ounces Dried Great Northern Beans**

**16 Cups Water (or Chicken broth, if you want to splurge)**

**5 Cloves Garlic, unpeeled**

**3 Cloves Garlic, peeled and chopped**

**1 Stalk Celery, cut in half**

**5 Tablespoons Olive Oil**

**2 Medium Onions, chopped**

**14 Ounces Diced Tomatoes**

**1 Tablespoon Fresh Rosemary, chopped**

**1 Tablespoon Fresh Sage, chopped**

**1/2 Teaspoon Celery Salt**

**3/4 Cup Macaroni**

Place beans in large pot. Add enough cold water to cover beans by 3 inches. Let stand overnight.

Drain beans well. Return to pot. Add 16 cups water, unpeeled garlic cloves, and celery stalk. Bring mixture to boil; reduce heat to low and simmer 1 hour 15 minutes, stirring occasionally.

Meanwhile, heat 2 tablespoons oil in large skillet over med-high heat, add onions and 3 chopped garlic cloves and saute until golden brown. Add tomatoes with juices, rosemary, sage, and celery salt to mixture, stirring to combine.

Add vegetable mixture to bean mixture in pot. Simmer soup until beans are tender, about 45 minutes.

Cook pasta in another large pot until tender. Drain well. Add cooked pasta and remaining 3 tablespoons oil to soup, stirring to combine. Thin soup with more water, if desired. Season soup to taste with salt and pepper and serve.

**Soups & Stews**