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▶▶▶▶ January 2013 ◀◀◀◀

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Sage-White Bean Soup

Prep Time: 25 mins

Cook Time: 1 h

Rest Time: 1 h

Total Time: 1 h 25 mins

Ingredients

- 1 pounds beans, Great Northern
- 1 large onion(s), chopped
- 12 clove(s) garlic, minced
- 4 can(s) broth, reduced-sodium chicken, 14 ounces each
- 3 tablespoon sage, fresh
- 1/2 teaspoon salt
- 1/2 teaspoon pepper, black ground
- 1 medium baguette
- 1 clove(s) garlic
- 2 tablespoon oil, olive, divided



Preparation

Sage-White Bean Soup:

1. Rinse beans. In a 4-quart Dutch oven, combine beans and the 8 cups water. Bring to boiling; reduce heat. Simmer, uncovered, for 2 minutes. Remove from heat. Cover; let stand for 1 hour. (Or let the uncooked beans and water soak overnight.) Drain and rinse beans; set aside.
2. In the same Dutch oven, cook onion in hot oil over medium heat until tender. Add garlic; cook and stir for 1 minute. Stir in beans and broth. Bring to boiling; reduce heat. Cover; simmer for 1 to 1 1/2 hours or until tender.
3. Stir in snipped sage, salt, and pepper. If desired, top each serving with Sage French Bread Toasts and sage leaves. Makes 8 (1 1/2 cup) main-dish servings.

Sage French Bread Toasts:

Preheat oven to 425°F. Brush a little olive oil onto eight 1/2-inch-thick slices baguette-style French bread. Rub each slice with a cut garlic clove; sprinkle with snipped fresh or crushed dried sage. Bake for 5 to 7 minutes or until light brown.