

Zuppa di Escarole/Cannellini

Escarole and cannellini soup

Susan Erika Rittenhouse

I now have a raised-bed garden full of escarole, as well as numerous herbs. I have altered the original recipe to include those fresh herbs ;-)

1 head of fresh escarole, washed and torn
1 C dried cannellini, rinsed and soaked overnight in water about 3" above bean level
1C chopped onion
6 cloves garlic, sliced
1 15 oz can peeled Roma tomatoes, with juice
6C mushroom broth
½ C farfalle
1 t salt (or to taste)
3 fronds tarragon, use pulled-off leaves
3 T fresh oregano leaves
3 slivered lime leaves
1 T olive oil
¼ C red wine

Heat oil in a stock pot and add onion and garlic, cooking until softened. Add stock and rinsed and drained cannellini. Cover and cook for 1 hour, or until beans are done. Add tomatoes with juice, wine, salt, herbs, farfalle, and escarole. Cook 10 min more. Season to taste. Serves 4-6.