

White Bean Soup | bites out of life

Adapted from [Orangette](#)

- 1 15-ounce can white beans, drained and rinsed thoroughly (alternately, can use 2 cups dried beans, soaked overnight)
- 4 large sprigs of rosemary
- (however many are there) sage leaves
- 2 tablespoons minced garlic (about 4 large cloves)
- salt and pepper, to taste



- 1) Put the beans in a large pot and cover them, by 2 inches, with cold water. Add the rosemary and sage and bring to a boil.
- 2) When the water is boiling, lower the heat to medium-low and simmer, removing any white foam that arises. Simmer until the beans are tender, about 35-45 minutes.
- 3) As the beans are cooking, set your colander inside a large bowl. When the beans are ready, drain them in the colander, reserving the cooking liquid. Remove the herbs.
- 4) In a food processor or blender, puree the beans with the garlic, salt and pepper. Add a 1/2 cup of the cooking liquid to start, then more as necessary, until the puree reaches your desired consistency (less water for a chunkier puree, more for a smoother one). [Note: if you're using canned beans, I would start with no cooking liquid and then add as necessary, since I went with the 1/2 cup and ended up with soup.]
- 5) Serve hot, with an optional drizzle of extra virgin olive oil or balsamic vinegar.

From: <http://www.bitesoutoflife.com/2010/11/21/white-bean-soup/>