

Tuscan White Bean and Garlic Soup

Servings: 6

INGREDIENTS

- 2 T Glenview Farms® butter
- 1 T olive oil
- 2 shallots, chopped
- 1 ea sage leaf
- 2 15-oz cans cannellini beans, drained and rinsed
- 4 c Chef's Line™ roasted-garlic chicken stock
- 4 ea garlic cloves, cut in half
- ½ c heavy cream
- ½ t freshly ground black pepper

PREPARATION

In a medium, heavy soup pot over medium heat, add butter, olive oil and shallots. Cook, stirring occasionally until shallots are softened, about 5 minutes. Add sage and beans; stir to combine. Add stock and bring the mixture to a simmer. Add garlic and simmer until the garlic is softened, about 10 minutes.

Pour soup into a large bowl. Carefully ladle ⅓ to ½ of the soup into a blender and puree until smooth. Be careful to hold the top of the blender tightly, as hot liquids expand when they are blended. Pour the blended soup back into the soup pan. Puree remaining soup. Add cream and pepper. Keep warm, covered, over very low heat.

