

Grecian Bean Soup

Γρεχιαν Βεαν Σουπ

Ingredients

Great Northern Beans / no pork – four - 14 ounce cans
Onion – one - medium to large [diced]
Chicken broth [fresh or made with bouillon cubes] – 4 cups
Diced tomatoes – 14 ounce can [drain off some of the juice]
Extra virgin olive oil – 2 or 3 Tbsps.
Parsley – fresh [1/2 cup] or dehydrated [2 Tbsps]
Salt and Pepper – to taste [bouillon and canned broth already has lots of salt]
Sour cream for garnish

Preparation

1. Puree 2 cans of beans in food processor or blender
2. Sautee onions in olive oil until soft
3. Combine pureed beans, remaining two cans of beans, chicken stock, sautéed onions, and the salt and pepper into a 6 or 8 quart Dutch oven. Bring to a boil; reduce to simmer and cover, stirring frequently. Cook 45 minutes. Add broth or water if the soup gets too thick or is sticking.
4. Add parsley and drained tomatoes. Simmer another 15 minutes.

Serving

1. Ladle into bowls

Place a dollop of sour cream in the middle of each serving.