

## October Bean Soup

Made 10/2009

1 lb.\* thick sliced bacon, slices cut crosswise into half matchsticks  
3 TBSP rendered bacon fat (or some other fat/oil if you would prefer)  
1 medium celeriac root, diced or finely chopped  
1 medium to large white or yellow onion, diced or finely chopped  
3 medium carrots, diced  
4 cloves garlic, pressed or minced  
 $\frac{1}{2}$  tsp each, thyme and tarragon  
 $\frac{1}{2}$  cup dry white wine  
1 lb. dry cannellini beans (I imagine you could substitute other beans)  
10 cups of water  
1 tsp of salt, or to taste  
1 TBSP sherry wine vinegar

*\*Could use as little as a  $\frac{1}{2}$  pound of bacon.*

- Heat stock pot to medium, fry bacon until crispy. Do this in two batches, removing pieces with slotted spoon to plate lined with paper towel. Drain rendered bacon fat between batches; reserving at least 3 TBSP. If you're using  $\frac{1}{2}$  pound, you can fry all the bacon at once.
- Measure 3 TBSP rendered bacon fat and put back in stock pot over medium heat. Add onions and celeriac. Sautee 5 minutes.
- Add wine, allow to evaporate while simmering for about 5 minutes.
- Add herbs, carrots, garlic. Sautee 3 minutes.
- Add beans, stir. Add water. Cover and bring to low boil. Reduce heat to low. Simmer for 2  $\frac{1}{2}$  hours.
- Add reserved bacon. Simmer another  $\frac{1}{2}$  hour or until beans are tender.
- Blend about 2 cups (or more) of soup and return to pot.
- Add vinegar and salt. Stir. Taste. Adjust seasoning. Let sit in fridge (or a cold weather kitchen) overnight and flavor will develop.
- Serve over a scoop of mashed potatoes in a bowl. Or just eat by itself.

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Chez J

Jason Boose, Chef