

White Bean and Chorizo Soup

Servings: 6

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Ingredients

- 1 cup Dried Cannellini Or Great Northern Beans
- 8 cups Water
- 3 tablespoons Olive Oil, Divided
- 3 Garlic Cloves, 1 Smashed, 2 Chopped
- 1 large Fresh Rosemary Sprig
- 1 Bay Leaf
- 1 large Onion, Coarsely Chopped (about 2 Cups)
- 1 large Carrot, Coarsely Chopped (about 1 Cup)
- 1 large Celery Stalk, Coarsely Chopped (about ¾ Cup)
- 2½ teaspoons Finely Chopped Fresh Thyme, Divided
- 4 cups Low-Salt Chicken Broth
- 1 lb. Fresh Chorizo Link Sausages, Casing Removed
- ¼ cup Whipping Cream

Method

Place beans in heavy large saucepan. Add enough water to pan to cover beans by 4 inches. Let beans soak overnight at room temperature.

Drain and rinse beans; return to same saucepan. Add 8 cups water, 1 tbsp oil, smashed garlic clove, rosemary, and bay leaf.

Bring to boil. Reduce heat to medium-low, partially cover, and simmer until beans are just tender, 1 to 1½ hours. Season to taste with salt. (Can be prepared 2 days ahead. Cool slightly, cover and chill.)

Drain beans, reserving cooking liquid. Discard rosemary sprig and bay leaf.

Heat remaining 2 tbsp oil in heavy large pot over medium heat. Add onion, carrot, and celery. Sprinkle with salt and pepper. Saute until vegetables are beginning to soften, about 10 minutes. Add chopped garlic and 1 tsp thyme; saute 2 minutes.

Add 2 cups reserved bean cooking liquid, 4 cups chicken broth, and beans. Bring to boil; reduce heat to medium and simmer uncovered until vegetables are tender, about 25 minutes. Cool soup 10 minutes.

Meanwhile, saute chorizo in heavy large skillet over medium-high heat, until cooked through, breaking up lumps with back of spoon, about 5 minutes. Transfer chorizo to paper towels to drain.

Using slotted spoon, remove 1½ cups bean mixture from soup; reserve. Working in batches, puree remaining soup in blender until smooth. Return puree to pot. Stir in reserved whole-bean

mixture, remaining 1½ tsp thyme, chorizo, and cream. (Can be made 1 day ahead. Chill uncovered until cold. Cover and keep chilled.) Rewarm soup over medium heat, thinning with more broth if desired. Season with salt and pepper. Divide soup among bowls and serve.