



WHITE BEAN & SAUSAGE SOUP

6 Servings

SOUP INGREDIENTS

- 1 can great northern beans
- 1 TBS vegetable oil
- 1/4 cup diced onion
- 5 cups beef broth
- 1/4 tsp fresh thyme - minced
- 3 bay leaves
- 1/4 tsp kosher salt
- 1/8 tsp minced garlic (2 cloves)
- 1/5 lb ground italian sausage



DIRECTIONS

Thoroughly wash, rinse, drain & trim vegetables. Brown the sausage in the pot then remove sausage and reserve. Sweat onions and garlic in oil in the same pot until tender and translucent. Add the beans, broth, thyme and bay leaves and simmer for 30 minutes. Remove the bay leaves. Adjust the seasoning with salt and pepper to taste. Serve with a triangle of toasted marble rye. Enjoy!