

Serve this hearty soup with bread, black olives, and cheese, and you have a complete meal.

Greek Bean Soup (Fassoulatha)

2 cups (500 ml) dried navy, cannellini, or lima beans
8 cups (2 L) water
2 stalks celery, including leaves, chopped
2 medium carrots, chopped
1 large onion, finely chopped
1 1/2 cups (375 ml) canned tomatoes, chopped
1/4 cup (60 ml) chopped parsley
1/4 cup (60 ml) extra-virgin olive oil
2 Tbs (30 ml) tomato paste
1/2 tsp (2 ml) sugar
Salt and freshly ground pepper to taste

Combine the beans and water in a large pot and bring to a boil over high heat. Remove from the heat and leave pot covered until the beans are plump, 1 to 2 hours, depending on the beans. Add the remaining ingredients and simmer covered for 2 to 3 hours, until the beans are tender. Serves 6 to 8.

Bon appetit from the Chef at World Wide Recipes