

Senate Bean Soup

A version of this soup has been served in the U.S. Senate Dining Room for over a century. With one exception — for one day during the second world war it was unavailable due to food rationing.

Weatherbury's version includes mashed potatoes, as did the original Senate recipe.



Ingredients:

1 pound Weatherbury Admiral Perry Navy Beans	4 large celery stalks, chopped
3 qts. organic vegetable stock	4 cloves garlic, chopped
1 ham hock	½ cup dry white wine
4 T butter	2 ½ T parsley flakes
2 large onions, chopped	1 ¼ lbs potatoes, mashed

1. Prepare beans: Cover beans with several inches of water; let sit overnight. Drain beans. Cover beans with water and bring to boil. Simmer 1 ½ hours.
2. In a soup pot, combine vegetable stock, drained beans and ham hock. Bring to a boil and reduce to simmer for 1 hour.
3. In a separate saucepan, melt butter. Add onion, celery and garlic. Cook ~ 2 minutes until onions slightly translucent.
4. Add wine to vegetables and cook until the wine is reduced by half.
5. Add the vegetable mixture to the soup.
6. Temper mashed potatoes with ~2 cups of broth. Then add thinned potatoes to soup pot. Simmer for 45 minutes.
7. Remove ham hock. Pull meat off bone and chop it up. Return ham to pot.
8. Serve

Yield: 12 servings (2 cups each). The soup can be kept in the refrigerator for up to 5 days or frozen for up to 3 months.