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:

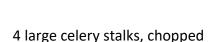
1 pound Weatherbury Admiral Perry Navy Beans

3 qts. organic vegetable stock

1 ham hock

4 T butter

2 large onions, chopped



4 cloves garlic, chopped

½ cup dry white wine

2 ½ T parsley flakes

1 1/4 lbs potatoes, mashed

- 1. Prepare beans: Cover beans with several inches of water. 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.

