

Italian White Bean Soup

Contributed by
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Italian White Bean Soup

2 Tablespoons Vegetable Oil

1 large sweet yellow onion, quartered and thinly sliced

1 Tablespoon crushed garlic

2 Cans Cannelini beans drained

1/2 bunch fresh basil leaves chopped

1 quart water

1/4 - 1/2 red chile

salt, pepper

Heat oil in a large pot and add onion. Saute until tender, and then add garlic. Continue to cook until onion is beginning to brown. Add drained beans and basil, and cook, stirring carefully to keep beans intact, until basil begins to wilt. Add the water, red chile, and salt and pepper. Lower heat and simmer until flavors have blended.