



Recipe from the 2008 Food & Wine Pairing

Michigan White Bean Soup

From Sandhill Crane Vineyards

Ingredients:

- 1 cup dried Michigan cannellini beans or other dried white beans
- 3 tablespoons olive oil
- 1 large onion, chopped
- 1/2 cup chopped carrots
- 1/2 cup chopped celery
- 8 garlic cloves, chopped
- 10 cups vegetable or chicken broth
- 3/4 cup Vignoles (or other dry or semi-sweet Sandhill Crane Vineyards wine)
- 2 teaspoons chopped fresh rosemary
- 2 cups fresh (or frozen) spinach, chopped

Directions:

Place beans in heavy large pot. Add enough water to cover beans by 2 inches. Soak overnight. Drain beans.

Heat olive oil in heavy large pot over medium-high heat. Add onion, carrots, celery, and garlic and sauté until vegetables are tender, about 6 minutes. Add beans, vegetable stock, wine, and chopped rosemary. Bring soup to boil. Reduce heat to medium-low; cover and simmer until beans are very tender, stirring occasionally, about 1-2 hours. Add spinach.

Add more stock by 1/4 cupfuls to thin soup, if desired. Season soup to taste with salt and pepper. Ladle soup into 8 bowls.