

White Bean-and-Leek Soup

—*Shannon Simler*

- 8 Tbs Extra Virgin Olive Oil
- Kosher Salt
- Fresh Ground Pepper
- 3 Large Leeks (white & light green parts only - but save the dark part for other yummy cooking; halved length and thinly sliced)
- 4 small sprigs of lemon thyme (fresh is best!)
- 5- 8.5oz cans of great northern beans
- 14 cups water
- 6 - not chick'n bouillon cubes

Saute leeks in oil with thyme until translucent. Dissolve bouillon in portion of water. Add to large pot with leeks. Add remaining water and beans. Simmer until leeks are soft and beans are warm throughout. Salt & Pepper to taste.