

HERBED WHITE BEANS

1/4 cup safflower oil

1 Leeks, washed and sliced in 1/4 inch thick 1/4 moons

4 1/2 tsp Garlic, minced

1/2 tsp Black Pepper

1/2 tsp Dried Oregano

2.5 pounds White Beans (**soaked overnight and rinsed**)

1/2 bunch Parsley (chopped)

1 Tbls Fresh Oregano (chopped)

4 1/2 tsp salt

1 tbsp white wine vinegar

On med-hi heat, heat oil in large stockpot. Add leeks, garlic pepper and dried oregano. Sautee for 3-4 mins. **DO NOT BURN**

Add soaked beans with enough water to cover everything by 3-4 inches.

Place on high heat and bring to a boil. Reduce to a simmer and cook for approx. 1 hour, until very tender and starting to fall apart.

When beans are very tender, remove from heat. Puree 1/4 of the pot in a food processor, then return that to the pot.