

## Bean Soup Base

*I use this thick, fragrant base as a foundation for my hearty bean soups, like Greens and Beans (below).*

Makes about 3 quarts

6 ounces	salt pork
¼ cup	Olive Oil Blend (page 198)
1 pound	pancetta or high-quality bacon, diced
2 tablespoons	smoked ham soup base, optional
1	onion, diced
6	cloves garlic, minced
7 (15.5 ounce)	cans cannellini beans, undrained
4 cups	Chicken Stock (page 54)
2 teaspoons	ground black pepper

In a 12-quart stockpot, heat the oil over medium-high heat. Add the salt pork and sauté until lightly browned. Add the pancetta or bacon and cook until brown not crisp. Add the onion and optional smoked ham base and lightly brown. Add the garlic and lightly brown. Add the undrained beans, chicken stock, and ground black pepper. Bring the mixture to a boil and remove from heat. Retrieve and discard the salt pork. Allow the bean base to cool, then transfer to 1-quart or 2-quart containers. Store, tightly sealed, for up to 5 days in the refrigerator or up to 3 months in the freezer

### A Tip from Joey

Smoked ham base can be more difficult to find than most soup base products.  
If it's not available, don't worry. Your stock will be fine without it.

## Greens and Beans

*When customers tell me that my greens and beans are as good as their mothers', I am honored.*

Serves 4 to 6

1 ½ quarts	Bean Soup Base (see above)
1	head escarole, washed, coarsely chopped

In a stockpot, bring 4 quarts of salted water to a boil. Add the escarole to boiling water and cook until tender, about 2 minutes. Immediately drain and plunge into a cold-water bath (4 cups cold water and 4 cups ice) to halt cooking. Thoroughly drain the escarole in a colander.

Add the bean base to the stockpot, stir in the escarole, and gently simmer over low heat for 10 minutes to heat through. If the mixture seems too thick, thin with additional chicken stock.

For a meatier version, add chopped cooked bacon, or sliced, cooked sausage when you add the escarole to the bean soup base.

