

Brothy, Garlicky Beans

By Merrill Stubbs

Serves 6

- 1 pound white beans, rinsed and drained
 - 3 cups chicken stock (homemade or low sodium)
 - 2 medium shallots, halved and peeled
 - 4 fat cloves garlic, peeled and smashed
 - 1 stalk of celery, preferably with its leaves, cut into 3-inch lengths
 - 1 large carrot, peeled and halved
 - 2 scallions or spring onions
 - 1 sprig thyme
 - 1 sprig rosemary
 - 2 tablespoons good olive oil, plus more for serving
 - Sea salt
 - Parmesan rind (optional but recommended)
 - 1 cup canned chopped tomatoes
 - Grated Parmesan for serving
1. Put the beans in a large heavy pot and cover them by about an inch with cold water. Bring the water to a boil over high heat. Let the beans boil for one minute, then remove them from the heat and cover the pot. Set aside for one hour.
 2. Drain the beans and return them to the pot. Add the chicken stock, and if the beans aren't quite covered in liquid, add a little bit of water. Add the shallots, garlic, celery, carrot, scallions, thyme, rosemary, Parmesan rind, olive oil and a teaspoon of salt. Bring to a boil, then lower the heat until the beans are just simmering. Cook uncovered for about 40 minutes, until the beans are almost tender. Add the tomatoes and cook gently for another 10 to 20 minutes.
 3. Remove the aromatics and extra vegetables if you like (or save them for yourself like I do), taste and add more salt if necessary. Serve drizzled with a little olive oil and a shower of Parmesan.