White Bean Soup

2 T olive oil

2 leeks chopped

½ onion chopped

2 cloves garlic minced

1 bay leaf

pinch salt

4 c veg. stock

14 oz. can cannellini beans

black pepper

Combine olive oil, leeks, onion, bay leaf, salt, and garlic and cook until soft, not browned.

Add veg. stock and beans and simmer 20 minutes. Blend. Season with black pepper.

Veg. Stock

1 large onion roughly chopped

2 large carrots roughly chopped

1 stalk celery roughly chopped

1 large leek roughly chopped

3 cloves smashed garlic

4 springs parsley

4 springs thyme

2 springs tarragon

1 bay leaf

1 t. salt

1 t. black peppercorns

3 quarts cold water

Combine everything. Bring to boil. Simmer for 45 minutes to an hour. Strain.