



Harvest Festival Vegetarian Bean Soup

Courtesy of Chef Mike Ditchfield, professor of Culinary Arts, Penn College of Hospitality
Served at the 22nd annual Hunt Country Harvest Festival in 2011

Serves 20 6-oz portions

Oil, vegetable, canola	2 T.
Tempah, cut to 1/8 inch width x 1 inch	½ lb.
Onion small dice	½ lb.
Carrots small dice	¼ lb.
Celery small dice	2 ribs
Garlic cloves mince	2 ea.
Potatoes small dice	¼ lb.
White beans, soaked	½ lb.
Assorted beans soaked	½ lb.
Stock (vegetable)	1 gal.
Greens (kale, swiss chard, turnip, beet, mustard, based on availability)	1 qt. chiffonade
Season / sachet	
Optional cumin	
Hunt Country <i>Pearl</i> or <i>Chardonnay</i>	½ C.

1. Soak beans overnight. Keep white beans separate from assorted beans.
2. Heat pot. Add oil. Sauté tempah until brown. Add onion, carrots, celery, garlic and begin to brown.
3. Add potatoes, stir into vegetables, cover and sweat. Do not let the starches released from potatoes begin to burn.
4. Add pre heated stock.
5. Add white beans and simmer.
6. In a separate pot simmer assorted beans.
7. When beans are soft, puree for thickness but allow some of the beans to remain visible.
8. Add assorted beans and continue to simmer. Add greens just before service to wilt and get tender.
9. Season with a sachet throughout process.
10. Add wine. Salt and black pepper to taste.
11. Enjoy with the rest of your Hunt Country *Pearl* or *Chardonnay* (whites), or if you prefer reds, Hunt Country *Classic Red* or *Alchemy*!