

MINESTRONE

1 LARGE ONION
2 MEDIUM CARROTS
1 MEDIUM FENNEL BULB
6 CUPS OF BROWN CHICKEN STOCK OR 3 CUPS BEEF, 3 CUPS
LIGHT CHICKEN STOCK
4 PARMESAN RINDS (APPROXIMATELY 4X4 INCHES)
2 CUPS OF PEELED WHOLE TOMATOES
2 MEDIUM ZUCCHINI
1 LB OF STRING BEANS
1 CAN OF CANNELLINI BEANS
FRESHLY-GRATED PARMESAN
FRESH PARSLEY, BASIL AND CHIVES
PEEL AND DICE ONION, FENNEL AND CARROTS.

HEAT 4 TBSPS OF OLIVE OIL IN A DUTCH OVEN. ADD THE DICED
VEGETABLES, LOWER HEAT, COVER AND SWEAT UNTIL
TRANSLUCENT, ABOUT 8 MINUTES.

ADD THE STOCK, BRING TO BOIL, REDUCE TO A SIMMER.

CUT THE PARMESAN RINDS INTO 1-INCH PIECES AND ADD TO THE
POT. COVER AND SIMMER ON A LOW HEAT FOR ABOUT AN HOUR
OR UNTIL THE PARMESAN RINDS ARE SOFT AND SPONGY.

SCRUB THE ZUCCHINI, TRIM THE ENDS AND SLICE LENGTHWISE
IN QUARTERS. CUT CROSSWISE INTO 1-INCH PIECES.

TRIM ENDS FROM STRING BEANS AND CUT INTO 1-INCH PIECES.

AFTER AN HOUR, CHECK TO SEE THAT THE PARMESAN PIECES
ARE SOFT AND SPONGY.

IN A BOWL, CRUSH THE TOMATOES WITH YOUR HANDS AND ADD
TO THE POT. SIMMER FOR ANOTHER 15 MINUTES.

ADD THE CANNELLINI BEANS.

RAISE THE HEAT TO A LOW BOIL. ADD THE STRING BEANS, COOK
2 MINUTES AND ADD THE ZUCCHINI. COOK ANOTHER FEW
MINUTES UNTIL THE VEGETABLES ARE TENDER BUT STILL A
LITTLE BIT CRUNCHY.

SCATTER WITH FRESH HERBS AND A COUPLE OF TBSPS OF
GRATED PARMESAN.

LADLE INTO INDIVIDUAL BOWLS, DRIZZLE WITH A LITTLE OLIVE OIL. SERVE WITH GARLIC-RUBBED BRUSCHETTA.

SERVES 4-6

JILL BERNHEIMER FROM DOMAINE L.A. RECOMMENDS
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MY RECOMMENDATION IS THE 2011 CALABRETTA ETNA ROSATO. IT'S A TOUCH OXIDATIVE BUT NOT TERRIBLY SO; A BLEND OF NERELLO MASCALESE AND NERELLO CAPPUCCIO. VOLCANIC SOILS, AND EXTENDED MACERATION GIVE THIS STRUCTURE AND SAVORY NOTES, WHICH I THINK WILL GO GREAT WITH THE BASE BROTH OF THE SOUP. YOU WANT SOMETHING THAT IS BOTH