

Bobbie's Beans, Greens, Grains, and Broth

Recipe by Robin "Bobbie" Rosenberg of Bobbie's Boat Sauce

Serves 4-6 | 20 minutes prep + 8 hours in a slow cooker

There is nothing so comforting as a big bowl of brothy beans: the ingredients are inexpensive, filling, and endlessly versatile. This riff from Bobbie's Boat Sauce founder Robin Rosenberg fortifies things with the addition of greens and grains (spiritual cousins to the humble dried bean) plus a fistful of aromatics and a jammy egg for an any-time-of-day dish sure to satisfy sailors and landlubbers alike.

1 lb beans of your choice, soaked overnight

8oz Parmesan rinds

1 cup wheat berries or farro, rinsed

2 T olive oil

1 medium onion, 1 large leek or 2 smaller leeks, diced

1 cup celery, diced (about 2 rib)

3 cloves of garlic, minced

1 fennel bulb, diced

2 Tbs Bobbie's Boat Sauce, Classic or Hot

Spring of fresh rosemary, thyme, and or bay leaf, in bouquet garni

1 bunch of escarole, kale, or any hearty green, coarsely chopped

6 cups stock or water

salt and pepper to taste

1 lemon

Step 1 Drain your beans and place in slow cooker along with parmesan rinds and wheat berries.

Step 2 In a pot on the stove, heat olive oil, soften onions then add celery, garlic, fennel and whatever other vegetables you're working with. Hold off on the greens.

Step 3 After about 5 minutes, add Boat Sauce and stir actively for a couple of minutes, allowing the flavors to deepen.

Step 4 When vegetables have sealed in adequate flavor, add to the slow cooker along with the greens and the stock. This may look like it barely will hold but the greens will cook down.

Step 5 Sprinkle with ample salt and set the slow cooker to cook on LOW for 8 hours, or longer if the beans and berries need it. When done, squeeze lemon into the soup and taste for seasoning. Remove bouquet garni and rinds (or leave them in, but don't serve them, lol).

Step 6 Add salt and pepper to taste, and for best results make the day before you plan to serve it. Serve with a drizzle of nice olive oil, a jammy egg, and some extra squeezes of Bobbie's Boat Sauce.