

SAMSSites Recipes

Cannellini and Turnip Soup

Internet

I found this recipe on the Internet did some small modifications. It's delicious.

- 1 1/2 cups of dried cannellini (white kidney beans) or one can.
- 2 tbsp corn oil
- 1 large onion chopped
- 1 lb turnip peeled and chopped
- 1 large potato diced
- 2 large carrots chopped
- 1 red bell pepper chopped
- 1/2 teaspoon of crushed red pepper corns
- handful of fresh parsley finely chopped
- about a quart of water



If you have dried beans soak them over night, rinse and cook them in water in a light rolling boil for about 1 1/2 hr. Heat oil in a large soup pot add onion add turnip, carrots, red pepper, potato and parsley. Cook for a few minutes. Add water to cover and more. If beans were dry, add now. Add crushed red pepper corns. Cook for another 1/2 h. If beans are from the can add how cook another 10 minutes and serve.