

Soup de Five Bean Award

From Jerry Folse

This recipe is a good one to share with neighbors. I came up with it about 20 years ago when my brother John and wife, Laulie received the Times Picayune Food Critic's Five Bean Award at their Lafitte's Landing at Bittersweet Plantation restaurant in Donaldsonville. It is easy to prepare, using can beans and andouille or smoked sausage.

Ingredients:

2 cups diced andouille or smoked sausage
1 cup pureed onion
 $\frac{1}{2}$ cup finely chopped bell pepper
 $\frac{1}{3}$ cup minced green onion
 $\frac{1}{4}$ cup finely chopped parsley
1 TBSP granulated garlic
2 TBSP roux
1 can Blue Runner Red Beans
1 can Blue Runner White Beans
1 can Trappey's White Beans
1 can Trappey's Butter Beans
1 can Trappey's Lima Beans
1 can Trappey's Green Beans
3 cans Chicken Broth
Salt, pepper, & Creole seasoning, to taste

Directions:

1. Place about 8-10 quart stockpot on medium heat.
2. Add 2 cups of andouille and onion.
3. Puree onions and bell peppers and add this to the pot, stirring often to avoid sticking.
4. Sauté for five minutes and then add chicken stock, granulated garlic, & liquid from beans.
5. Puree $\frac{1}{2}$ can of each: Blue Runner White Beans, Blue Runner Red Beans.
6. Add all beans except the can of Green Beans to the stock.
7. Add $\frac{1}{2}$ parsley and $\frac{1}{2}$ green onions.
8. Simmer for 15 minutes. Stir often.
9. Add green beans and season to taste.
10. Garnish with the remaining green onions and parsley.