

Stewed White Beans With Tomatoes And Rosemary

SERVES 6 TO 8

If the stew is made in advance, be sure to remove the rosemary sprig and let the beans cool before refrigerating. It should be reheated gently over medium-low heat.

Ingredients

- 1 pound dried white beans, such as Great Northern or cannellini, picked over, rinsed, and drained
- 1 onion, 1 half finely chopped (½ cup)
- 1 carrot, cut crosswise into thirds
- 1 celery stalk, cut crosswise into thirds
- 1 dried bay leaf
- 1 can (28 ounces) whole plum tomatoes, with juice
- 2 tablespoons extra-virgin olive oil, plus more for drizzling
- 2 garlic cloves, minced
- ⅛ teaspoon red-pepper flakes
- 1 sprig rosemary
- Coarse salt and freshly ground pepper

Directions

1. Soak beans in water overnight. Drain, and transfer to a large pot. Cover beans with 4 inches water. Add the intact half of the onion, the carrot, celery, and bay leaf. Bring to a boil. Reduce heat, and simmer until beans are tender but not bursting, about 1 hour. Drain, and remove onion, carrot, celery, and bay leaf; discard.
2. Pulse tomatoes, with juice, in a food processor until coarsely chopped. Heat oil in a medium heavy-bottomed pot over medium heat. Add chopped onion, the garlic, and red-pepper flakes. Cook, stirring occasionally, until onion and garlic

are tender but not browned, about 3 minutes. Add tomatoes and rosemary. Bring to a boil.

3. Add beans, and simmer, stirring occasionally, until tomato sauce thickens, about 20 minutes. Season with salt and pepper. (Beans can be refrigerated for up to 3 days.) Serve warm, and drizzle with oil just before serving.