

# ANIMAL, VEGETABLE, MIRACLE

*A Year of Food Life*

Barbara Kingsolver with Steven L. Hopp and Camille Kingsolver



## BUTTERNUT BEAN SOUP

(serves 4)

**1½ cups dried white beans, soaked overnight and drained**

**3 medium portabella mushroom caps, sliced (optional)**

**6 garlic cloves, finely chopped**

**1 tbs. thyme**

**1 tbs. sage**

**4 tsp. rosemary**

Combine beans and spices in a large sauce pan, add water to cover amply, simmer for 30 to 40 minutes, until beans are tender and most water has cooked off. Add mushrooms toward the end.

**2 butternut or hubbard squash, halved lengthwise and seeded**

**olive oil**

While beans are cooking, drizzle a large roasting pan with olive oil and arrange squash skin-side-down. Cook at 400 for about 40 minutes, until fully tender when pierced with a fork. Remove from oven and serve each half squash filled with a generous scoop of bean soup.

