

## Butternut Squash Soup with Rosemary White Beans

To prepare the beans

2 cups dried small white beans, picked through and rinsed  
7 cups water  
1 bay leaf  
1 generous tablespoon finely chopped dried rosemary  
2 teaspoons sea salt

Place the beans in a bowl. Add enough cold water to cover the beans by 3 inches. Let stand overnight or for at least a few hours. Drain and rinse the beans.

Combine the beans with 7 cups of fresh water and bay leaf in a heavy large pot. Bring the water to a simmer over high heat. Decrease the heat to medium-low. Simmer the beans for up to 1 hour stirring occasionally. The beans should hold their shape but be tender. Add in rosemary and salt, cook for another 10-15 minutes or until tender.

To prepare the soup

1 tablespoon neutral cooking oil  
2 onions, chopped  
3 celery stalks, chopped  
3 garlic cloves, chopped  
1 (2-inch) piece fresh ginger, peeled and finely chopped  
8 cups water  
2 3/4 pounds butternut squash (approximately 1 squash), peeled, seeded and cubed  
2 teaspoons grated orange peel  
2 teaspoon sea salt  
1/2 teaspoon freshly ground black pepper  
1 cup plain non-dairy milk

Heat the oil in a heavy stockpot over medium-high heat. Add the onions, celery, garlic, and ginger. Sauté for 5 minutes, or until the vegetables are tender. Stir in the water and squash. Cover and bring to a simmer over high heat. Decrease the heat to medium-low. Cover and simmer for 30 minutes, stirring occasionally, or until the squash is tender. Stir in the orange peel, salt and pepper.

Using a hand-held immersion blender, puree the soup in the pot until smooth. Alternately, working in batches, puree the soup in a regular blender until smooth. Stir in the non-dairy milk. Add cooked rosemary white beans. Serve.