

## Vegan “Oxtail” Soup

### Ingredients:

2, large leeks, chopped in ½ inch lengths, just the white & whitish-green parts)

½ lb cannellini beans

Carrot

Jalapeno Pepper

1 can peeled whole tomatoes, chopped by hand

White Wine

1 cup Squash

Delicata

Capers

Garlic

Olive Oil

Thyme or Bay leaves

Parsley (for garnish)

### Preparation:

Coat the bottom of a heavy stockpot with olive oil, smash a couple of heads of garlic with the back of your knife and toss them into the pot.

Chop the carrot into small (¼ inch) chunks, and the jalapeno into even smaller chunks. Toss both of the carrot and jalapeno into the pot.

Toss in the ½ inch lengths of leeks (which you’ve previously soaked in water to remove any sand). Sauté until the vegetables start to “sweat” and look a little transparent at the edges.

Add the canned tomatoes, roughly chopped, as well as the beans, the capers, a bundle of thyme or other tasty herbs (to be removed later), and a decent splash (at least ½ cup) of wine.

Cook until the beans are half-done. Add the chopped squash. Add a lot more wine (another ½ cup or so) for that mysterious flavor. Keep simmering away until everything is tender.

Season with salt and pepper toward the end (salt inhibits the cooking of the beans if you add it too early).

Garnish with roughly chopped parsley.

