



Northern Beans with Tuscan Herb or Wild Mushroom & Sage Olive Oil

1 pound Great White Northern Beans, rinsed and picked over
1 medium celery rib, coarsely chopped

2 large shallots, diced

1 large carrot, peeled and coarsely chopped

1/4 pound smoked bacon diced

2 large cloves of garlic, coarsely chopped

5 quarts chicken broth or stock, vegetable stock, or cold water

1 - 2" sprig fresh rosemary

1 dried bay leaf

Directions

Kosher salt and fresh ground pepper to taste (at least 1 tablespoon recommended if not using stock)

1/2 cup Tuscan Herb or Wild Mushroom & Sage Olive Oil.

Combine all the ingredients except for the olive oil in a large slow cooker. Set the cooker to high for 6 hours. Once the beans are tender, taste and adjust seasoning. Drain the beans with a slotted spoon and serve slathered in Olive Oil with crusty bread.