

**GARDEN'S END SOUP**

**Black Brandywine Tomatoes, Hardneck Garlic, Shell Beans and Assorted Cruciferae**

*Recipe courtesy of Executive Chef Matthew Weingarten, Inside Park at St. Bart's*

Serves 6 to 8

1 ½ cups good quality extra-virgin olive oil, plus extra for garnish  
24 garlic cloves (preferably hard-neck garlic, the kind with the paper stem shooting up from the head), peeled and cut in half lengthwise  
2 teaspoons red pepper flakes  
1 tablespoon fennel seeds  
Herb sachet (recipe below)  
2 stalks celery, cut into medium dice  
1 carrot, cut into medium dice  
1 large white onion, cut into medium dice  
1 fennel bulb, cut into medium dice  
2 tablespoons honey  
2 cups fresh shell beans (cranberry, flageolet, cannelloni, or whatever you can find)  
1 cup medium-bodied sherry  
Salt to taste  
5 pounds (5 or 6 extra large) black Brandywine tomatoes, cut into 2-inch dice  
1 bunch black Tuscan kale, cut into wide ribbons  
½ pound Brussels sprouts, quartered  
½ head Savoy cabbage, cut into wide ribbons  
½ head cauliflower, separated into florets  
4 quarts chicken stock (substitute vegetable stock or water, if you'd like)  
2 cups rustic bread cubes, tossed in olive oil and toasted golden  
Fresh ground pepper to taste

Herb Sachet:

1 cinnamon stick  
2 fresh bay leaves  
2 sprigs fresh rosemary  
5 sprigs fresh marjoram, plus a few extra sprigs for garnish  
5 sprigs fresh sage  
Zest of 1/2 lemon  
All tied up tightly with kitchen string

- more -



In a large heavy-bottomed pot, heat the olive oil on medium-high heat. Add the garlic cloves and toast hard until golden and a little crispy. Remove the garlic from the pan and reserve. Add the red pepper flakes, fennel seeds and herb sachet, and toast lightly until the aroma carries. Then add the celery, carrot, onion, fennel and honey, and cook on medium-high heat until the corners of the vegetables begin to brown, but are still firm.

Add the garlic back into the pan, along with the beans and sherry, and coat all with the oil. At this point, add a little bit of salt, as it helps extract flavor from the vegetables. Introduce the tomatoes and turn down the heat to low. Cook for about 10 minutes, letting the tomatoes release and concentrate some of their juices.

Fold in the kale, Brussels sprouts, Savoy cabbage and cauliflower, and pour in the chicken stock just to cover. (The vegetables will continue to release their juices, so don't dilute the soup too much at this point.) Cook everything for about 20 more minutes, or until the beans are fully cooked and soft. Remove the herb sachet from the pot and squeeze hard, extracting all that good herby flavor back into the soup. Remove the pot from heat, add in the toasted bread cubes.

To plate, ladle a portion of the soup into each bowl and scatter the picked marjoram leaves generously over each, along with a swirl of extra-virgin olive oil and a healthy crack of fresh ground pepper. Serve immediately.

Enjoy!