

Herbed White Bean and Sausage Stew  
By Melissa Clark  
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Time: 2-1/2 Hours

Yield: 6 to 8 Servings

2 tablespoons extra-virgin olive oil, plus more for serving  
1-pound sweet Italian sausage, sliced 3/4-inch thick  
1 tablespoon tomato paste  
1/2 teaspoon ground cumin  
2 medium carrots, finely diced  
2 celery stalks, finely diced  
1 onion, chopped  
2 garlic cloves, finely chopped  
1-pound dried great Northern beans, rinsed and picked through  
2 teaspoons kosher salt, or to taste  
2 thyme sprigs  
1 large rosemary sprig  
1 bay leaf  
2 teaspoons balsamic vinegar, plus more for serving  
1/2 teaspoon black pepper, plus more to taste

## PREPARATION

1. Heat oil in a large stockpot over medium-high. Add the sausage and brown until cooked through, about 7 minutes. Using a slotted spoon, transfer to a plate lined with a paper towel.
2. Add the tomato paste and cumin to the pot. Cook, stirring, until dark golden, about 2 minutes. Add the carrots, celery, onion and garlic. Cook, stirring, until the vegetables have softened, about 5 minutes. Stir in the beans, 8 cups water, salt, thyme, rosemary and bay leaf. Turn the heat up to high and bring to a boil. Then reduce heat to low and simmer gently until the beans are tender, about 2 hours, adding more water if needed to make sure the beans remain submerged.
3. When beans are tender, return the sausage to the pot. Simmer for 5 minutes. Stir in the vinegar and pepper. Taste and adjust seasoning. Ladle into warm bowls and serve drizzled with more vinegar and olive oil.

**“Tip** - *Make this in the slow cooker by adding all the ingredients, except the sausage and garnishes, and 7 cups water (instead of 8) to the machine. Cook on low for 8 hours. (It holds well on low for 2 more hours.) When you’re ready to serve, roast the sausage on a sheet pan at 425 degrees for about 20 minutes. Slice and add the sausage, as well as any accumulated juices from the pan, to the soup. Warm through and serve.”*