

## **Fasolada**

1 lb. dried haricot/navy beans  
12 cups water (possibly more)  
1.5 cups crushed tomatoes  
3-4 bay leaves  
1 Tbsp. oregano  
pinch of red pepper flakes  
ground pepper  
1/2 cup chopped parsley  
3 carrots, sliced  
3 celery ribs, sliced  
1-2 onions (depending on size), chopped  
4 cloves garlic, sliced  
salt

Rinse and pick over the beans. Place them in a pot or bowl and cover them with water by about three inches. Soak overnight. Drain.

Add enough water to the pot to cover the beans by a few inches. Bring to a boil, and cook for 5-10 minutes. Again, drain the beans.

Pour the 12 cups of water into the pot. Add all of the remaining ingredients EXCEPT the salt. Return the beans to the pot and bring to a boil. Cover, reduce the heat to a simmer and cook for an hour and a half, stirring occasionally. Remove the lid and continue to cook another 30 minutes or until the beans are tender and the soup has thickened (add more water, if necessary). Season to taste with salt (you will need a decent amount, considering the large pot of soup & amount of water).