



**WATCH THE GRILL SERGEANTS EVERY MONDAY
AT NOON EST**

Northern Bean, Prosciutto, Mustard Greens Soup

1 1/2 cups	dried northern beans
2 Tbsp	hot chili pepper
5 ea	garlic cloves (minced)
1 ea	carrot (small dice)
1 ea	onion (small dice)
2 Tbsp	rosemary (minced)
3 oz	prosciutto (small dice)
3 ea	shallots (minced)
2 cups	mustard greens
2 quarts	chicken stock
To taste	salt and pepper
2 Tbsp	olive oil

Soak cannellini beans overnight. Drain and set aside. In a soup pot, heat olive oil. Saute onions, shallots, carrots, chili pepper, and garlic for 2-3 minutes. Add the chicken stock, beans, mustard greens, and rosemary. Bring soup to a boil then return to a simmer for 50 minutes or until beans are tender. Finish with prosciutto and season with salt and pepper. Yield: 6 servings.