

Marcella Hazan's Chick Pea Soup Recipe

SERVES

4 to 6



INGREDIENTS

- 4 whole garlic cloves, peeled
- 1/3 cup extra virgin olive oil
- 1 1/2 teaspoons dried rosemary leaves, crushed fine almost to a powder OR a small sprig fresh rosemary
- 2/3 cup canned imported Italian plum tomatoes, cut up, with their juice
- 3/4 cup dried chick peas, soaked and cooked, or 2 1/4 cups canned chick peas, drained
- 1 cup homemade broth OR 1 bouillon cube dissolved in 1 cup water
- Salt
- Black pepper, ground fresh from the mill

INSTRUCTIONS

1. Put the garlic and olive oil in a pot that can subsequently accommodate all the ingredients, and turn on the heat to medium. Sauté the garlic cloves until they become colored a light nut brown, then remove them from the pan.
2. Add the crushed rosemary leaves or the fresh sprig, stir, then put in the cut-up tomatoes with their juice. Cook for about 20 to 25 minutes or until the oil floats free from the tomatoes.
3. Add the drained cooked or canned chick peas and cook for 5 minutes, stirring them thoroughly with the juices in the pan.
4. Add the broth or the dissolved bouillon cube, cover, and adjust heat so that the soup bubbles at a steady, but moderate boil for 15 minutes.
5. Taste and correct for salt. Add a few grindings of pepper. Let the soup bubble uncovered for another minute, then serve promptly.