Anne Hart’s Provencal Vegetable Soup with Pistou

**Ingredients:**
- 20 oz can cannelloni beans
- 10 C water
- 2 Tbs olive oil
- 2 small zucchini
- 1 yellow onion
- 3 potatoes
- 2 each – leeks, carrots, stalks of celery, large tomatoes
- ½ lb green beans
- ¼ C chopped parsley
- 3 oz small macaroni or vermicelli
- salt & ground pepper to taste

**Directions:**
In a skillet, sweat the onion, leeks & carrots in the olive oil until tender. Add the zucchini, green beans & potatoes, & continue to cook till the vegetables are tender. Meanwhile, bring water to a boil. Add the cannelloni beans, parsley, tomatoes, cooked vegetables & pasta. Simmer uncovered for approx. 20 minutes.

**Pistou**

**Ingredients:**
- 6 cloves garlic
- 40 fresh basil leaves
- ½ C olive oil
- ½ C grated parmesan cheese
- 4 Tbs tomato paste
- salt & ground pepper to taste

**Directions:**
In a mortar, combine basil & garlic until a paste forms. Add a little of the olive oil & continue mashing until smooth. Incorporate the tomato paste & finally the parmesan. Season with salt & pepper.

Label soup into bowls. Top the soup with 1-2 Tbs of the pistou. Serve with crusty French bread and a traditional rose from Provence.