

Ribollita, My Way, with Big Anchovy Croutons

- ½ C. Olive oil
 1 C. Onion, diced
 15-20 cloves garlic sliced thinly
 2 C. Carrot, peeled and diced
 1 C. Celery, diced
 2 # White potatoes, diced large
 2 C. Butternut squash, peeled and large dice
 2 qt Stock (Chicken is good, but if you want to use pork, that is good too.)
 2 # Chicken breast
 1 # Loose Italian sausage, spicy or mild, you pick, rolled into meatballs
 1 bunch. Rapini, stems sliced thinly and leaves chopped
 1 C. White beans, cooked and drained
 2 C. Good tomato sauce/puree
 Another ½ C. olive oil
 4 ea. 1" thick slices of stale bread
 2 ea. Salted anchovies
 Salt and pepper
 Red pepper flakes

- 1) Place a little olive oil in the bottom of a large pot over medium-high heat. Add onions and brown lightly. Add 2/3 of the sliced garlic, carrots, celery, potatoes, and squash. Cover with stock, bring to a boil and reduce to a simmer.
- 2) Heat a wide skillet over high heat. Season chicken breast with salt and pepper and brown on both sides until cooked. Remove from pan and allow to cool slightly. Slice and reserve.
- 3) While chicken is cooling, return pan to heat. Place olive oil in pan and brown off meatballs. Remove.
- 4) When vegetables are soft, add chicken, sausage, rapini, beans, and tomato sauce. Return to a simmer and cook as long as you want.
- 5) When ready to serve, heat second half cup of olive oil in a wide skillet over medium heat. Place anchovies and remaining sliced garlic in the pan. Lay in the slices of bread and brown on both sides. Be careful to brown bread while not burning anchovies or garlic. You will be tempted to eat this toasted bread on its own and I say go ahead. Just toast more!