

CALDO GALLEGO

Spanish White Bean Soup



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Serves 6 to 8

INGREDIENTS

- 1 pound white beans
- 12 ounces salt pork (rinsed)
- 1 large beef shank
- 2 pounds bone-in pork ribs
- 2 whole chicken legs
- 2 Spanish chorizo sausage links
- 1 bunch Swiss chard
- 1 bunch turnips
- 1 bunch collard greens
- 1 pound Yukon Gold potatoes
- 1 small cabbage
- Kosher salt

INSTRUCTIONS

1. Soak beans overnight and rinse.
2. In a large stockpot add beans, salt pork, and enough cold water to cover the beans by 2 inches. Cover and bring to boil.
3. Add beef shank, pork ribs and chicken legs, and reduce heat to a medium simmer, and continue cooking covered for 1-1/2 hours. Then add chorizo and continue cooking covered for another hour. (Add water as necessary to maintain 1-2 inches of liquid above beans and meat.
4. After about 2-1/2 hours of cooking, carefully remove the meats and any bones that may have fallen off. The chorizo can be cut up and added back to the soup. Season with salt. (Add water if necessary).
5. Next peel potatoes and turnips and cut them both into medium chunks. Thoroughly wash the Swiss chard and collard greens (removing any thick stems), and tear into large pieces. Finally cut cabbage in half.
6. Now, carefully layer the potatoes and turnips on top of the beans, then squeeze the Swiss chard and collard greens on top of the potatoes, and jam the cabbage in along the sides. (It will look absurdly full). Use the lid to slowly push greens into the pot and cover best you can. (As the Swiss chard and collard greens cook down, gently close the lid). Continue to gently simmer for an additional hour.
7. After 3-1/2 hours of total cooking time, the beans should be very soft, the potatoes fork tender, and the greens should have completely wilted down into the soup. Season with salt if necessary. Serve in a large soup bowl with a chunk of hearty bread.