

## Southern Garden Supper Starter

A summer's bounty of garden veggies join red and white beans. Flecks of good black olives add a rich depth of flavor. Pour these into a ceramic casserole—and for an even sunnier accent—crumble some banana chips and chopped parsley over the top and bake. Or for a company casserole combine with 2 cups cooked rice or cooked white rose potatoes, cubed. You can also sauté a pound of ground turkey, sausage or beef and stir them into the casserole before baking.

### INGREDIENTS

½ cup olive oil  
 3 cups chopped yellow onions  
 1 ½ cups seeded and chopped green bell pepper  
 1 ½ cups seeded and chopped red bell pepper  
 ½ cup chopped celery, about 2 ribs delete this last, ½ cup celery would be less than 1 stalk  
 1 tablespoon minced garlic  
 1 ½ teaspoons salt  
 ½ teaspoon ground black pepper  
 ½ cup finely chopped basil leaves  
 1 teaspoon dried oregano  
 ⅓ cup chopped pitted Kalamata olives  
 2 cups chopped tomatoes with juice  
 1 cup water  
 1 ½ cups cooked, drained, dark red beans  
 1 ½ cups cooked, drained, Mexican yellow beans (marrow), or use cannellinis or Great Northerns (canned is fine)  
 ¾ cup green beans, cut into ⅓-inch-thick slices  
 ¾ cup yellow corn kernels (frozen is fine)  
 ½ cup crushed banana chips or crumbled corn bread (optional)

### Optional ingredients for a heartier dish, choose one or more

½ pound ground sausage, turkey, or chicken or beef, browned  
 1 pound white rose potatoes, cubed  
 1 ½ cups cooked rice

### DIRECTIONS

In a 4-quart saucepan heat the oil and sauté the onions, red and green peppers, and celery over medium heat until soft. Add the garlic, salt, pepper and sauté 1 more minute. Stir in the basil, oregano, olives, tomatoes, and water and bring to a boil.

Add all the beans and simmer, partially covered for 35 minutes over medium low heat. Stir in the green beans and corn and continue to cook another 5 minutes.

Transfer the bean mixture into a ceramic casserole dish. If using, sprinkle the top with crumbled banana chips or crumbled corn bread. Drizzle with garlic infused olive oil and bake in a preheated 350°F oven for 20 minutes or until bubbly.