

White Bean and Bacon Soup



RANDY'S EAT SHOP
Recipes that Rock!

- 1 lb bacon
- 4 cans white beans (Great Northern)
- 4 cups of chicken broth
- 2 Tbsp olive oil
- String carrots — handful, to taste
- 3 - 4 celery stalks, sliced
- 2 large sweet onions, chopped
- 2 to 3 large garlic cloves, diced, or more to taste
- 1 tsp salt
- 1 tsp dried oregano
- 1 tsp dried basil
- 1 tsp smoked paprika
- 1/2 tsp ground pepper

Cook bacon in dutch oven until crisp. Remove bacon and save the bacon fat. Chop bacon into bite sized bits.

Open four cans (15 oz) Great Northern beans. Two will go into the soup whole and two will be pureed to thicken the soup a bit. Do not rinse the beans.

To puree two cans of beans, use a blender or empty them into a bowl and use an immersion blender.

Chop the onions, celery, and mince the garlic. Put them in the dutch oven with the bacon fat. Add two tablespoons of olive oil. Add a handful or so of the string carrots. Saute over medium high heat in the bacon fat/olive oil mix.

Half-way through sauteing the vegies, add the spices so the heat will release their flavor and aroma. How long is "half-way"? Watch the consistency of the vegies. You'll know when to add the spices — 5 to 7 minutes.

Add the whole beans and the pureed beans to the vegies. Stir to mix the ingredients. Add the chicken broth. Add the chopped bacon. Simmer uncovered about 15 minutes on low heat -- stir the soup a couple of times while it simmers. Salt and pepper to taste.

Enjoy! And remember, every day is Friday on the patio.