



Bean with Bacon Soup

*Flavored with our
Aubade*

Ingredients:

- 1 lb Great Northern white beans
- 4 cups low sodium chicken stock
- 1 lb thick-cut bacon, cut into 1 inch pieces
- 1 onion, diced
- 2 carrots, peeled and diced
- 2 stalks of celery, diced
- Salt and pepper, to taste
- 4 cloves of garlic, minced
- 2 tbs tomato paste
- 1/4 cup Roma tomatoes, chopped
- 2 whole Bay leaves
- Minced parsley, for garnish



Preparation:

1. Pick through the beans and remove MOB (material other than beans). Put the beans in a bowl and cover with water by two inches. Let them soak overnight.
2. Drain the beans and place them in a pot. Add the chicken stock and 4 cups of water. Bring to a boil, then reduce to a simmer.
3. While the beans are cooking, cook the bacon in a large skillet over medium heat until just barely crisp. Remove to a paper towel lined plate. Add 2/3 of the bacon to the beans and reserve the rest for garnish.
4. Drain excess bacon grease from the pan and add the onions, carrots, and celery. Season with salt and pepper and cook until just beginning to soften, about 3 to 4 minutes. Add the garlic and tomato paste and cook for another minute or two. Add the vegetables to the beans. Add the bay leaf and give it a good stir.
5. Cover and cook on low (to medium-low) until the beans are tender, about 1 1/2 hours. Add a cup of broth if the liquid level gets too low.

To Serve:

Taste and add more salt and pepper if needed. Top with reserved bacon and chopped parsley. Serves 6 to 8.