

White-Bean Soup with Bacon

This delicious soup is ready in under 30 minutes. The two substitutions make a vegetarian version. Enjoy!



- 1/2 strip bacon, diced (OR substitute with a few drops of liquid smoke)
- 2 shallots, or 1 medium red onion, chopped
- 2 15 -ounce cans cannellini or other white beans, drained
- 6 leaves fresh sage, chopped
- 4 cloves garlic, chopped
- 3 cups chicken broth (OR substitute with Vegetable stock)
- 1/2 cup heavy cream
- 1/4 teaspoon cayenne pepper, to taste

Fry the bacon in a medium saucepan over medium heat until halfway done, 3 minutes. Add some olive oil or butter and the shallots and saute until soft, 6 minutes. Add the beans, sage, garlic and broth, bring to a simmer and cook 15 more minutes.

Transfer the mixture to a blender or food processor in batches and puree until smooth. Or use an immersion blender. Return the pureed soup to the pan and add the cream, cayenne, and salt to taste.

All recipes are available to download from our website!