

Zucchini Soup with Bacon

Serves 4-6

Ingredients

5 strips of bacon

1 medium red onion, chopped

2 large garlic cloves, chopped

3 lbs. zucchini, chopped

5 cups chicken broth, low sodium (vegetable broth can be substituted)

salt & pepper

½ cup packed fresh basil

parmesan cheese, garnish

Place the bacon in a large pot and heat on medium. Cook until crispy, drain excess grease and transfer to paper towel lined plate. Immediately add the onion and garlic. Cook until onions are fragrant and translucent. Add zucchini and cook for another 2-3 minutes or until they start to soften. Add broth, salt and pepper, stir. Bring the mixture to a boil over high heat. Once boiling, reduce to low heat and add 3 tablespoons basil. Cover and simmer for approximately 15 minutes or until zucchini is very soft.

Pour 1/3 of the soup mixture into a blender. **Be careful! Soup can expand and blow out cover. Hold cover with a towel between your hand and lid.** Pulse first then blend until smooth. Repeat process with remaining soup. *A hand blender in the pot works best.

Divide the soup into bowls. Garnish with remaining basil, parmesan and crumbled bacon. Serve with rustic bread and a glass of Harmony Cellars Pinot Gris or Repertoire.

This is a great recipe for cold winter nights and freezes/reheats well!

