

Zucchini Soup with Bacon

Serves 4-6

Ingredients

5 strips of bacon

1 medium red onion, sliced

2 large garlic gloves, 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 and transfer to a paper towel lined plate. Immediately add the onion, garlic and 3 tablespoons fresh basil. 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 and stir. Bring the mixture to a boil over high heat. Once boiling, reduce to low heat, cover and let simmer for approximately 15 minutes or until zucchini is very soft.

Pour the cooked soup mixture into a blender and blend until smooth. Taste and adjust with more salt/pepper, if needed.

Divide the soup into bowls. Garnish with basil, grated fresh parmesan and crumbled bacon.

Serve with a glass of Harmony Cellars Pinot Gris or Repertoire.

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