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Ingredients for Bacon Cream of Spinach Soup

6 slices thick smoked bacon, cut into lardons (see above)

1 large red onion, peeled and diced

1/4 teaspoon crushed red pepper flakes

3 garlic cloves, peeled and minced

2 medium potatoes, peeled and diced

4 cups chicken stock

2 - 12 ounce bags fresh baby spinach, rinsed

Salt to taste

1 cup light cream

Sour cream for garnish

Directions for Bacon Cream of Spinach Soup

1. **Cook bacon:** In a Dutch oven, cook the bacon lardons over medium-high heat until crispy. Place cooked bacon on a paper towel-lined plate to drain. Set aside.
2. **Sauté onion:** Drain off all but 1-2 tablespoons of the bacon drippings then add the diced onion and red pepper flakes. Cook for 3 minutes or until onion is translucent. As onions cook, scrape bottom of pan to loosen the tasty brown bits.
3. **Add garlic:** Add minced garlic and stir. Cook for about 30 seconds or until it becomes fragrant.
4. **Add:** Add the diced potatoes and chicken stock.
5. **Simmer:** Cover with lid and bring to a boil. Immediately reduce heat to medium-low and simmer for 15 minutes or until the potatoes are tender.
6. **Add spinach:** Add the spinach and cover with lid. Cook until tender, about 5 minutes.
7. **Purée:** Remove the soup from heat. Using an immersion blender, purée the soup right in the Dutch oven. Salt to taste.
8. **Add cream:** Stir in the cream and heat over low heat. Do not let it boil.
9. **Garnish:** Once the soup becomes thick and creamy, it's ready to be served. Ladle into bowls and top with a dollop of sour cream and crispy bacon pieces.

