



# Smoky Tomato Bacon Soup

Crisp bacon and smoky spices in a thick, creamy soup topped with fresh herbs.

*Yield: Approx. 11 quarts*

## Ingredients

- ¼ cup Extra virgin olive oil
- 2 oz. Unsalted butter
- 1½ lb. Thick strips bacon, thinly sliced
- 3 Yellow onions, large, diced (about 1½ cups)
- Kosher salt
- ½ cup Unbleached all-purpose flour
- 3 tbsp. Fresh thyme, chopped
- 2 tbsp. Sweet smoked paprika
- 3 - #10 cans – Bella Rossa Cubetto di Pomodoro
- 3 cups Vegetable stock
- ¾ tsp. Sea salt
- 2 cups Heavy cream
- To taste Freshly ground black pepper

## Directions

1. In a large soup pot, cook bacon until fully cooked. Drain grease and chop bacon.
2. Heat olive oil and butter over medium-high heat. Add onion and bacon pieces and sauté until onion is transparent.
3. Add flour and cook until light roux is formed.
4. Add remaining ingredients except cream. Let simmer for 20 minutes.
5. With an immersion blender, blend mixture until smooth.
6. Remove from heat and whisk in cream.

To serve: Garnish with cracked pepper and additional crumbled bacon on top with fresh herbs like chervil or parsley.  
Suggested Soup Garnishes: Shaves of aged provolone cheese, char-grilled baguette slices, fresh basil sprig.