

Beans Soup
Recipe by Lorin Fahrmeier

Ingredients

8 slices Thick Cut Bacon, cut into bite sized pieces
1 medium Onion, diced
1 bag Baby Carrots
5 stalks Celery, cut into bite sized pieces
3 cloves Garlic, minced
4 cans white cannelloni beans, drained and rinsed
2 boxes Chicken Stock (low sodium)
2 tbsp. Italian Herb Seasoning
1 tsp. Dried Thyme
Pinch Red Pepper Flakes
Salt and Pepper to taste

In a large stock pot, add bacon and cook until fat is rendered out and bacon is cook through. To the bacon add onion, carrots and celery. Cook on medium high heat until onions are soft and the vegetables have a nice rich color. Add in italian herbs, thyme, garlic, and red pepper flakes. Stir until the herbs become fragrant. Add beans and stir until combined. Add chicken broth and bring to a simmer. Cover the pot and let it cook for about 30 minutes or until the carrots and celery are soft. Serve with fresh made corn bread or warm crusty french bread. **Cooking note: I had some leftover pork ribs that cubed up and added to the soup in the picture. It added another layer of porky deliciousness and is a great way to use up leftover proteins in the fridge!**