



Tomato Bacon Soup

This soup bridges summer and winter with the taste of bacon from hearty winter dinners and tomatoes from light summer lunches.

Yield: 6 servings

6 ounces thick-sliced bacon, coarsely chopped
1 cup onion, coarsely chopped
1 tablespoon unsalted butter
3 1/2 pounds tomatoes*

1 dash kosher salt, to taste
1 cup chicken stock
fresh thyme, to taste
1 cup heavy cream
1 dash black pepper, to taste

*If you do not have fresh from the garden summer tomatoes at the peak of their flavor, use canned tomatoes instead.

Core and coarsely chop tomatoes, reserve with juice.

Cook bacon and onion in butter until bacon is crisp.

Stir in tomatoes and juice and scrape to deglaze the pan.

Add 1/2 teaspoon salt and bring to a simmer.

Add chicken stock and thyme leaves.

Simmer until fragrant and slightly thickened.

Stir in milk and cream then warm over low heat.

Taste and adjust seasoning as needed.

Garnish with additional thyme before serving.

