

Noreen's Kitchen

Quick and Easy Bean and Bacon Soup

Ingredients

1 pound bacon cut into pieces	1 teaspoon onion powder
1 large onion, chopped	1 teaspoon garlic powder
1 cup chopped celery	1 teaspoon cracked black pepper
1 cup chopped carrot	1 teaspoon salt
4 cloves garlic, chopped	3 cans Great Northern Beans (14 ounces) with juice
1 teaspoon dried thyme	1 quart chicken stock
1 teaspoon dried marjoram	

Step by Step Instructions

Fry bacon in a large stockpot until it is browned and has rendered its fat.

Remove bacon from stockpot.

Remove all but 2 tablespoons of bacon fat from stockpot, reserving it for later use.

Add onion, carrot, celery and garlic to the pot and sauté for 5 minutes over medium heat.

Add thyme, marjoram, onion powder, garlic powder, salt and pepper. Blend well.

Pour in beans with their liquid as well as chicken stock, stir well.

Stir in reserved bacon.

Lightly mash some of the beans with a potato masher. This will allow the soup to thicken.

Simmer over medium heat for 20 minutes.

Enjoy!