



#MakeItGAP

RECIPES

TOMATO BACON SOUP

From Krysta Morrissey
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YIELD: 4 Servings

INGREDIENTS:

2 lbs Roma tomatoes, or any local or seasonal variety
4 Tbsp olive oil
Salt & black pepper
1 package GAP-certified bacon, cut into bite-sized pieces
1 small white onion or ½ large white onion, chopped
4 cloves garlic, minced
1 cup chicken or vegetable stock
1 Tbsp smoked paprika
1 cup heavy cream
Fresh parsley and black pepper for garnish, optional

PREPARATION:

Preheat oven to 400°F. Cut tomatoes in half. Cover a baking sheet or pan with aluminum foil and lay out tomatoes in a single layer. Drizzle tomatoes with olive oil, and sprinkle with salt and black pepper. Roast tomatoes for an hour.

While tomatoes are roasting, heat a stockpot over medium heat. Add bacon to the stockpot and until crispy. Transfer cooked bacon to a heat-proof bowl. Drain all but about 2 tablespoons bacon fat from the stockpot. Add onion and garlic and sauté until slightly browned. Add crumbled bacon (set some aside for garnish, if desired), the chicken or vegetable stock and smoked paprika. Add roasted tomatoes and bring all ingredients to a boil. Reduce heat and let it simmer for 15-20 minutes.

Using an immersion blender, carefully purée the soup in the stockpot until desired smoothness. Add heavy cream and stir to combine completely. Remove from heat. Ladle soup into individual bowls, top with crumbled bacon, parsley, black pepper and serve immediately.

Recipe adapted from gimmesomeoven.com, 2012