

## **CHICKEN, BACON & WHITE BEAN SOUP PORTUGUESE-STYLE**

**SOURCE:** Prime Time Emeril (Chef Emeril Lagasse)

### **INGREDIENTS:**

1 lb dried white bean (eg, white kidney or great Northern), rinsed/picked over  
1/2 lb bacon, cut into 1/2" wide pieces  
2 C chopped yellow onion  
1/2 C chopped celery  
2 TBS minced shallots  
1 TBS minced garlic  
2 bay leaves  
1 tsp salt  
1/4 tsp cayenne pepper  
2 qts chicken stock or canned low-sodium chicken broth  
3/4 lb diced cooked chicken  
1 C freshly grated Pecorino Romano cheese

### **DIRECTIONS:**

Put beans into large pot or bowl - add water to cover by 2" - soak at least 8 hours or overnight OR simmer 2 hours OR bring to boil in large pot & turn off heat - allow to sit, covered, 1 hour - drain (for quick soak: bring beans & water to boil over high heat - cook 2 minutes - remove from heat & allow to stand 1 hour).

Fry bacon in heavy medium stockpot over medium-high heat till crisp (about 7 minutes) - use slotted spoon to lift onto paper towels to drain - pour off all but 2 TBS bacon fat from pot - add onions & celery - cook, stirring occasionally, till tender (about 4 minutes) - add shallots, garlic, bay leaves, salt & cayenne - cook, stirring occasionally, till shallots soften (about 1 minute).

Add beans to pot with the stock - bring to boil - reduce heat to medium-low - simmer uncovered, stirring occasionally, till tender (about 1 1/2 hours).

Stir in chicken & reserved bacon - heat through - remove & discard bay leaves.

Ladle into warm bowls & sprinkle with grated cheese.