

CHUNKY PUMPKIN SOUP w/ BACON

Ingredients

3-4 Cups peeled & diced Pumpkin

1 medium Onion, roughly chopped

1 ½ teaspoon Salt

¼ teaspoon White Pepper

2-3 slices Benton's Bacon or Maple Bacon

Sour Cream to serve

Directions

Heat a large pot over medium heat and add chopped Bacon, cook until rendered and half cooked before adding Onions.

Cook until the Onions just begin to brown- remove some of the crispy bacon to use as a garnish!

Pour in diced Pumpkin and cover with enough Water or Chicken Stock to cover.

Bring to a simmer for 18-22 minutes.

Use an immersion blender to puree the Soup briefly so that there are some bigger pieces.

Season with Salt & Pepper.

Serve in bowls with a dollop of Sour Cream and crispy Bacon.