

Sweet Potato & Lentil Soup with Bacon

Serves 4-6 | 15 minutes prep + 30-40 minutes cook time

Lindsay Strannigan, local food lover and our social media guru, adapted this recipe from Thomas Keller's Ad Hoc at Home (great book!) and keeps it in heavy rotation during the fall months. It's hearty, cozy, and made from simple and nourishing ingredients. She says, "I've made this recipe for all sorts of people over the years and it's always a hit. Nobody dislikes this soup!"

Sauteeing your veg in bacon fat and finishing the soup with a generous glug of sherry vinegar are the keys here, providing a delicious contrast of porky richness and bright, vinegary tang that really pulls everything together. And remember not to skimp on the bacon bits on top!

1 tablespoon olive oil
6 thick slices bacon, cut into small strips
1 large yellow onion, diced
2 large carrots, diced
2 large sweet potatoes, peeled and diced
2 cups French Green Lentils
8 cups chicken stock
2 tbsp. yellow curry powder
2 tbsp. sherry vinegar
Salt, to taste
Freshly ground black pepper, to taste
1 large handful of cilantro leaves

Step 1 Set a large pot over medium heat, add a splash of olive oil and cook the bacon (Lindsay likes to start them cold) until the fat renders and it begins to crisp. Remove bacon with a slotted spoon and reserve.

Step 2 In the same pot, add the onions, carrots, salt and pepper to taste, and curry powder. Cook in the bacon fat over medium heat until soft (6-8min).

Step 3 Add the sweet potatoes, lentils, and chicken stock and bring to a simmer. Reduce the heat to low and cook for 30-40 minutes, or until the sweet potatoes and lentils are tender.

Step 4 Add the sherry vinegar and taste the soup. Add more salt and pepper as needed. Ladle into bowls and crumble the reserved bacon pieces over the top; garnish with fresh cilantro leaves.