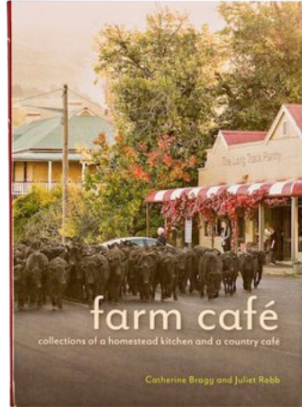




# Bean & Bacon Soup

Serves 4

A very wintery warm soup from our Farm Cafe Cookbook.



## Ingredients

- 2 whole bacon rashers, rind removed and diced
- 1 onion, chopped
- 500ml beef stock
- 1 1/2 cups water
- 1/2 teaspoon tomato paste
- 1/2 cup soup mix, mixture of lentils, barley, dried peas
- 1/2 cup dried white beans

First cook the dried lima beans in 2 cup water for 1 1/2 hours, simmering gently until the beans are tender but not mushy. Drain and set aside.

While beans are cooking, in another heavy large saucepan, melt a small knob of butter and fry bacon and onion together until soft and golden. Add stock, water, tomato paste and soup mix, bring to the boil and simmer gently for 1 hour until lentils are tender. Add cooked lima beans to soup pot and cook for a further 10 minutes, checking for flavour and adding a little more water or stock as necessary.

Serve topped with a sprinkle of freshly chopped parsley.

