

Apple and Pumpkin Soup with White Wine and BACON

Ingredients -

- 2 tablespoons butter
- 1 cup cream
- 1 bay leaf
- Salt and freshly ground black pepper
- 1 minced clove garlic
- 2 quarts chicken bouillon
- 4 diced slices bacon
- 4 diced red apples
- 2 ½ cups canned pumpkin
- 1 teaspoon dried thyme
- 1 peeled, chopped carrot
- 1 chopped rib of celery
- 1 chopped onion
- ¼ cup white wine
- ½ cup apple cider

Preparation:

Sauté the bacon until crispy in a pot, then add the apples, butter, celery, carrots, and garlic.

Cook them in the bacon grease until soft.

Add the cider, wine, and bouillon, and then stir in the herbs and pumpkin puree.

Simmer the pumpkin soup for an hour, and then puree it with an immersion blender or in a blender or food processor.

Stir in the cream, add salt, and pepper if necessary.

(Serves 6)