



Bean Soup

Ingredients

- 2 12-oz. bottles of pale ale
- 6 strips of bacon, cut crosswise into 1-inch strips
- 1 lb. white beans, soaked overnight
- 1 3/4 cups chicken broth (I used Better Than Bouillon)
- 1 onion, chopped
- 4 cloves garlic, peeled and smashed
- 1 T honey
- 2 T Dijon mustard
- 1 sprig rosemary (garden)
- Salt & pepper to taste

Directions

Preheat oven to 350 degrees. In an oven-safe pot with a lid cook the bacon over medium heat until crisp. Make sure it's actually very crispy, not just flaccid and somewhat rendered. If you need to reduce the heat to medium-low to keep it from burning, do so. Just turn it back up to medium when you add the onions. Remove to a plate lined with paper towels, leaving about 2 T bacon fat in the pot.

Add the onion and garlic, cook until onion is translucent, about 5 minutes. Add the honey and Dijon, cook for about a minute, then add the rosemary, beer, beans, and broth. Season to taste with salt and pepper. Bring to a boil, cover, and put in the oven.

Cook for about 2 hours, until beans are softened and most of the liquid has been absorbed. Remove the rosemary sprig, which by now will have probably shed all its needles.

