

## **Campbell's Bean with Bacon Soup Experiment**

1 pound small dried white beans, soaked overnight, rinsed and drained  
1 cup finely minced carrots  
6 slices bacon, finely minced  
2 tablespoons dehydrated minced onion  
3 tablespoons tomato paste plus one cup water  
1/2 tablespoon brown sugar  
4 cups homemade ham stock, or water  
Low-sodium soy sauce, to taste  
Stubb's liquid smoke (or other brand), to taste

Cook the minced carrots and bacon together in a skillet over medium heat until the bacon starts to crisp, about 15 minutes. At this point add the minced onion then cook for a few more minutes, stirring.

Once the onions look fairly hydrated, add the tomato paste and water, plus the brown sugar and stir to combine.

Pour the mixture into a large slow cooker, then add the ham stock or water, and beans. Stir to combine then cover and cook on low 8 to 10 hours, or high on 4 to 6 hours until the beans are tender. Add additional water as needed. Remove any bacon grease from the top.

Using an immersion blender, puree about half the soup. You can also do this in batches in a blender. For a really smooth consistency for the base, remove some of the beans before pureeing, then add them back in.

At this point alternate a few dashes at a time between soy sauce and liquid smoke until you achieve the right flavor balance.

Serve hot in bowls, with lots of saltine crackers on the side.