

**Lentil & Smoked Bacon Soup**

Ingredients:

200g smoked bacon lardons, or any smoked bacon chopped into small pieces

250g red lentils

2 large onions, peeled & finely chopped

1 large potato, peeled and chopped

2 garlic cloves, peeled & crushed

400mls hot vegetable stock

1/2 tsp turmeric

1/2 tsp ground coriander

Salt & freshly ground black pepper

a few crispy bacon pieces to finish

Method:

Place the lardons or chopped bacon into a large soup pan and cook over a medium heat until the fat starts to run - add the chopped onion, potato and crushed garlic and fry gently for about 10 minutes.

Add the turmeric and ground coriander, followed by the lentils and hot vegetable stock - stir well and bring up to simmering point. Cover with a lid and continue to cook gently for around 40 minutes

Remove from the heat and blitz using a stick blender, or liquidise in batches. Check seasoning.

Serve in warmed bowls with a few extra crispy bacon pieces sprinkled over and oatcakes or crusty bread on the side.

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