



quality pork cuts
from Cookstown



lovingly
prepared by
our chefs



for recipes you
can enjoy and
try at home!



bacon and courgette soup

ingredients

500g Cooksown lardons (diced bacon)
500g grated courgette
2 medium onions, diced
1 large leek, finely Sliced
2 cloves of garlic, fine diced
2 bay leaves
2 litres of chicken stock
Salt and pepper
5 sprigs of fresh thyme
4 sticks of celery, fine diced
250ml of white wine
2 large grated carrots

let's cook...

1. Chop up the bacon into small pieces and add to a large soup pot. Fry the bacon until most of the fat has rendered down and the bacon is golden in colour. Now add the onions and garlic. Cook them until they have softened and become translucent.
2. Add the rest of the prepared vegetables along with the bay leaves, sprigs of thyme and the white wine. Place a tight fitting lid and allow the vegetables to steam for about 10 minutes.
3. Add the chicken stock – about 2 litres but add a bit more if you feel the soup is not wet enough. Allow the soup to cook for a further 30 minutes, seasoning to taste. Either serve immediately or allow to cool and then warm and serve the next day – soup always tastes better the next day.

↑
serves 8

