

Broccoli Soup with Bacon

Ingredients

- 2 Tbs. extra-virgin olive oil
- 2/3 cup medium-diced onions
- 2/3 cup thinly sliced leeks
- 2 tsp. minced garlic
- Kosher salt
- 2-1/2 cups chicken broth
- 3 Tbs. white wine
- 1-3/4 lb. broccoli, bottom of stems trimmed, florets coarsely chopped, stems sliced very thinly
- 1/4 cup heavy cream
- freshly ground black pepper
- 1/2 tsp. fresh lemon juice, more as needed
- 1/3 cup diced bacon
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Preparation

Heat the olive oil over medium-low heat. When hot, add the onions, leeks, garlic and a pinch of kosher salt. Stir well, cover and reduce the heat to low, and cook, stirring occasionally, until the aromatics are softened, 8 to 10 minutes. Stir in 1 tsp. kosher salt.

Add the broccoli, chicken broth, and wine, plus 2-1/2 cups water. Stir well and bring to a simmer over medium heat. Cook, uncovered, stirring occasionally, until the vegetables are very tender and the soup is full-flavored, 7 to 20 minutes.

Take the pan off the heat and let the soup cool for 5 minutes. Working in batches, puree the soup in a blender (fill the jar no more than half full and vent the lid, topping it with a folded kitchen towel to prevent hot splashes). Wipe the pan clean and put the soup back into the pan.

Add the cream and 1/2 tsp. of the lemon juice. Season the soup with salt and pepper. Taste the soup and adjust the seasonings with more salt, pepper, or lemon juice as needed.