

Chicken, Bacon, and White Bean Soup: Portuguese-style

Adapted from Prime Time Emeril by Emeril Lagasse (William Morrow)

White beans, bacon, shallots, and garlic add tremendous flavor to this Portuguese-style chicken soup. It's a hearty meal in a bowl. Plan ahead to soak the beans overnight and make fresh chicken broth. If you use canned beans, reduce the simmering time to 15 minutes and add the beans along with the chicken and bacon at the end.



Prep Time: 1hr.15min. **Cook Time:** 1hr.15min.

Total Time: 2.5 hours **Yield:** 8 to 12 servings

Ingredients:

1.5x - Batch

1 pound	dried white beans, such as white kidney (cannellini) or great Northern, rinsed and picked over	750g
1/2 pound	bacon fumado, cut into 1/2-inch wide pieces	375g
2 cups	chopped yellow onions	3 cups
1/2 cup	chopped celery	1 cup
2 Tbls.	minced shallots -----	Alt. to shallots: 1C. chopped onion + 1 tooth garlic (minced)
1 Tbl.	minced garlic	2 Tbl.
2	bay leaves	3 leaves
1/4 tsp.	Cayenne	3/8 tsp or (1/2 tsp)
2 quarts	fresh chicken stock (or packaged low-sodium broth)	3 litres
1 cube	Chicken bullion flavouring	1.5 cubes
3/4 pound	diced cooked chicken (about 1k whole chicken)	1.4k whole chicken
1 cup	freshly grated <i>Queijo de Vaca, Cabra e Ovelha Curado</i>	≥ 250 g

Preparation:

1. Clean & cut one whole chicken, place in pot and cover with 2 litres H₂O (*3 litres for a batch-and-a-half*). Bring to boil and cook for about 40 minutes. Add 1 (*or 1.5*) chicken bullion cubes. (Do not add any additional salt to remainder of recipe.)
2. Put the beans into a large pot or bowl. Add water to cover by at least 2 inches and soak for 8+ hours or overnight. Then drain. (For a quick soak, bring the beans and water to a boil over high heat and cook for 2 minutes, then remove from the heat and allow to stand for 1 hour. Drain.)
3. Fry the bacon in a heavy medium stockpot over medium-high heat until crisp, about 7 minutes. Use a slotted spoon to lift onto paper towels to drain. Pour off all but 2 tablespoons of the bacon fat from the pot. (If there isn't any fat, add 2 Tbls. *Olive oil*)
4. Add the onions and celery and cook, stirring occasionally, until tender, about 4 minutes. Add the shallots, garlic, bay leaves, salt, and cayenne. Cook, stirring occasionally, until the shallots soften, about 1 minute.
5. Add beans to the pot with the stock, and bring to a boil. Reduce the heat to medium-low. Simmer, uncovered, stirring occasionally, until the beans are tender, about 1hr.&15min.
6. Stir in chicken meat and bacon and heat through. Remove and discard bay leaves.
7. Ladle into warm bowl and sprinkle with the grated cheese.