



Sarah's Creamy Onion Bacon Soup is a deliciously simple way to usher in the fall soup season. Sarah Nasello / The Forum

## Creamy Onion Bacon Soup

### Ingredients:

4 strips bacon, uncooked  
1 medium yellow onion, medium-diced  
1 garlic clove, minced  
¼ cup all-purpose flour  
¼ teaspoon dried thyme flakes  
½ teaspoon kosher salt  
1 quart chicken broth  
½ cup heavy cream  
¼ cup grated Parmesan cheese  
½ teaspoon freshly ground black pepper  
¼ to ½ teaspoon Tabasco sauce (adjust to taste)  
Fresh chives, finely chopped, to garnish

### Directions:

In a large pot or Dutch oven, add the bacon and cook over medium heat, turning every couple minutes, until crispy, about 6 to 7 minutes. Remove bacon and transfer to a plate lined with paper towels, patting off any excess grease. Once cool, crumble the bacon into large bits and set aside.

Add the diced onion to the same pot and cook in the bacon drippings over medium-low heat, stirring often, until soft and translucent, about 10 minutes. Add the minced garlic and cook for 1 more minute, stirring constantly.

Add the flour, thyme and salt to the onion mixture and cook over medium-low heat for 2 minutes, stirring often, until combined and the flour taste has cooked off. Slowly add the broth while stirring constantly to incorporate the ingredients.

Increase heat to medium-high and bring to a boil, stirring occasionally to scrape up the brown bits from the bottom of the pot.

Once boiling, reduce to medium-low heat and simmer for 5 minutes until the broth begins to thicken. Stir in the heavy cream, Parmesan cheese and most of the bacon bits (save some to garnish) and cook for 1 to 2 minutes more until hot. If the soup is too thick, add more water 1 tablespoon at a time until desired consistency is achieved.

Taste and adjust seasoning as desired. Serve hot, garnished with fresh chives and reserved bacon bits.

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*"Home with the Lost Italian" is a weekly column written by Sarah Nasello featuring recipes by her husband, Tony Nasello. The couple owned Sarello's in Moorhead and lives in Fargo with their son, Giovanni. Readers can reach them at [sarahnasello@gmail.com](mailto:sarahnasello@gmail.com).*