

Cheddar & Vegetable Soup with Bacon “Crumbs”

*Tasting Room manager Emily Lynch craves
this soup as soon as the nights get cool.*



Serves 6

1 medium yellow onion, chopped
2 medium potatoes, peeled and thinly sliced
1 medium carrot, peeled and thinly sliced
1 medium yellow summer squash, thinly sliced
2 cups shredded sharp cheddar cheese, plus
more as topping

3 Tbsp. extra virgin olive oil
2 cups low sodium chicken stock
1 cup buttermilk or milk
4 slices thick cut bacon, sliced in 1-inch sections
2 green onions, chopped
Pinch of turmeric
Salt and pepper to taste

Cook bacon in frying pan until crisp, drain on paper towels.

In a large pot, sauté onions in oil for 5 minutes, until soft. Stir in potatoes, carrots, squash, pepper and turmeric. Add stock and simmer for 15-20 minutes.

Stir in buttermilk and 2 cups of cheddar cheese. Remove from heat.

Working in batches, transfer soup to blender and puree until smooth. Return to pot and gently reheat. Add salt and pepper to taste.

Garnish with shredded cheese, green onions and bacon. Serve with warm bread.



Have a recipe you think pairs perfectly with one of our wines?
Share it with us! wineclub@martinraywinery.com

*Serve with our
Courtney Benham 2009
Alexander Valley Malbec*

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