

# TIM FARMER'S COUNTRY KITCHEN

## BEAN WITH BACON SOUP (Instant Pot)

*1/2 sweet onion, chopped  
3-4 carrots, chopped  
1/2 cup celery, chopped  
2 cups Northern Beans  
4 cups chicken broth  
1 teaspoon liquid smoke  
6 slices of bacon, chopped small  
Pepper  
Celery Seed Mix (onion powder, salt,  
garlic powder & celery seed)  
Thyme  
Poultry Seasoning  
2-3 chicken bouillon cubes  
1 teaspoon tomato paste  
1 tablespoon ketchup  
Splash of red wine vinegar*



Rinse beans clean and drain well. Chop vegetables and add to instant pot with beans. Add in rest of ingredients and stir to combine. Close with lid and pressure cook for 1 hour 15 minutes. When finished, use immersion blender to blend soup for about 10-15 seconds, leaving most beans whole. Serve with dollop of chow chow and fresh onions if desired.