



Three Bean & Bacon

from Wild Oats Market

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| 1 lb bacon, diced | 1 onion, diced |
| 3 cloves of garlic, minced | 3 carrots, diced |
| 3 celery stalks, diced | 1 can (15 oz.) black beans |
| 1 can (15 oz.) great northern beans | 1 can (15 oz.) kidney beans |
| 2 tbsp fresh sage, minced | 1/4 cup fresh thyme, minced |
| 2 tbsp fresh rosemary, minced | 8 cups chicken broth |
| Salt & pepper | |

In a large pot, cook diced bacon on medium high heat until crisp but not overdone. Remove bacon and set aside on a paper towel.

Drain all but 2 tbsp of bacon fat. Add onions and sauté for 5 minutes. Add celery and carrots and sauté 5 minutes longer. Add herbs and sauté another minute. Slowly pour in the broth and beans, stir and bring to a gentle boil. Allow to simmer 10 minutes and add salt and pepper to taste.

