

Navy Bean and Bacon Chowder

Ingredients

1 1/2 qts **chicken stock**

1 1/2 cups **navy bean** (dried navy beans rinsed) 1/2 cup **carrot** (chopped)

1/2 cup **onions** (chopped)

2 **garlic cloves** (minced)

1/2 tsp **dried oregano**

1/2 tsp **dried basil**

1/2 tsp **dried rosemary**

1 cup **milk**

2 tbsps **cornstarch**

Salt and Pepper

8 slices **cooked bacon** (crumbled)

Directions:

1. Combine stock, bean, vegetables and herbs in crock pot.
2. Cover and cook on low, until beans are tender, 6-8 hours.
3. Turn heat to high and cook 10 minutes; stir in combined milk and cornstarch, stirring 2-3 minutes.
4. If desired, process half of the soup in a food processor or blender and then return to the pot.
5. Season to taste with salt and pepper. Serve topped with bacon.