

Art's Asparagus Soup Recipe:

2 cans Campbell's chunky grilled chicken and sausage gumbo
1 can lentils
1 can black beans
2 bags frozen asparagus
2 tablespoons of homemade bacon jam (that's the ticket!)

Place all ingredients in a large pot and cook until heated thoroughly. Enjoy!

Bacon Jam:

1 pound thick-cut applewood smoked bacon, cut into 1" pieces
1 large sweet onion, cut into 1/4" thick slices
2-4 tablespoons light brown sugar
3-4 cloves garlic,
1/4 teaspoon cinnamon
Pinch fresh grated nutmeg, cloves, allspice (more or less according to taste)
1/2 teaspoon dry chipotle powder (This gives it a kick)
1/2 teaspoon smoked paprika
3/4 cup strong coffee
1/4 cup apple cider vinegar
1/4 cup maple syrup (good quality)
1 tablespoon hot sauce or if you have any on hand, hot pepper relish (optional)
Orange zest (optional)

In a skillet over medium high heat cook the bacon pieces until crisp at the edges but but not all the way done. Set aside to drain. Pour all but a few tablespoons of the bacon fat from the pan.

Add the onion and brown sugar. Cook until the onions are well caramelized, about twenty minutes or so. Then add the garlic and spices and cook an additional five minutes.

Pour in the liquid ingredients and return the bacon to the pan. And if you're feeling crazy you can add a little orange zest to the mix. Turn up the heat a bit and bring the mixture to a boil, then reduce the heat and simmer for about two hours. Check on it periodically because you don't want it to burn. Once the liquid cooks out you are left with some sticky goodness.

Throw that in the food processor just to chop it up a bit. You don't want to puree it.

Then slather it on anything that will stand still.

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*As referenced on the Focus on the Family Daily Broadcast: "Managing Emotions in Your Marriage – Part I",
featuring guests Art & Lysa TerKeurst; used by permission*