

# Cleo Coyle's Tomato Bisque with Bacon

Text and photos (c) by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini.

*Makes about 6 servings*

- 5 slices bacon, chopped
- ¼ pound ground sausage (*even breakfast sausage*)
- 1 teaspoon sea salt + 1 teaspoon black pepper
- 8 cloves garlic, peeled and whole
- 2 yellow onions, diced
- 4 stalks celery, chopped
- 1 large carrot, diced
- 1 tablespoon oregano
- ¼ teaspoon crushed red peppers
- 6 large tomatoes, cleaned and chopped
- 1 cup chicken, beef, or vegetable stock
- 1 cup water
- ¼ cup heavy cream (half-and-half, or milk)

**Step 1 - Prime the pot:** Sauté bacon in a 5 quart pot. When bacon is browned, add sausage and break it up. When pork is browned add salt, the black pepper, & garlic cloves (whole). Cook until outside of garlic begins to look clear (5 minutes).

**Step 2 – Add the veggies:** Stir in diced onions and carrots, and chopped celery. Cook over medium heat about 5 minutes.

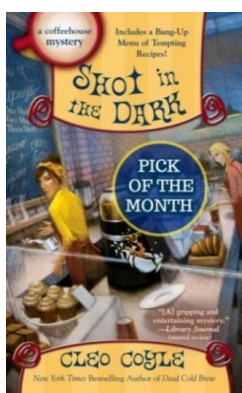
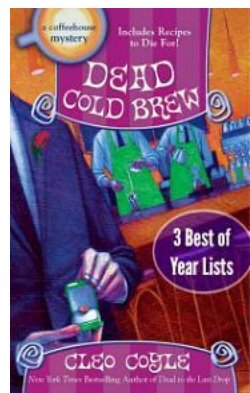
**Step 3 – Spice plus tomatoes:** Add the oregano and crushed red pepper, stir well and cook for another minute. Add the chopped tomatoes and stir the pot. Finally add the stock and the water. Stir as the ingredients come to a boil. Cover loosely and simmer over a low heat for about 30 minutes, stirring occasionally.

**Step 4 – Cream it:** For added richness, add heavy cream or half-and-half or even milk. Cook 5 minutes more. Buzz with a hand blender if you'd like a smoother texture, and...eat with joy!

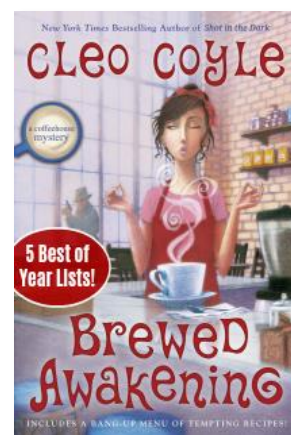


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