

## Turkey and Bean Soup with Bacon

From: Jennie @ On the table tonight

4 c. water  
4-1/2 t. kosher salt  
2 c. dried cannellini beans, rinsed and sorted  
2 strips bacon  
1 small onion, diced  
1 T. flour  
1 c. water  
1 t. cider vinegar  
8 oz. turkey, diced  
4 c. turkey stock  
1 can diced green chiles

Combine water and kosher salt in a large bowl and stir until combined. Add dried beans and cover, set aside to brine overnight. The next day, drain brining liquid and rinse beans.

In a skillet, cook bacon over medium heat. When bacon is crispy, remove and set aside on a paper towel. Remove all but 2 T. of bacon grease from the pan then add onions and cook until softened. Add flour and stir until all the fat has been absorbed. Add water and vinegar and stir until mixture has thickened and is bubbly.

In a crockpot set to low, add rinsed beans, onion mixture, turkey, turkey stock, and chiles. Crumble bacon and add to crockpot. Cook on low for 6-8 hours or until beans are tender (4-5 hours on high). Add salt and pepper to taste