

# Auntie Joy's GF Hearty Bacon and Cabbage Soup

## Ingredients

- 6 slices rindless smoked back bacon
- 6 slices rindless unsmoked back bacon
- 6 cups of sliced and diced cabbage
- 2 large sweet potatoes dice
- 750g baby Maris Piper potatoes (skin-on)
- 1 medium white onion diced
- 1 medium red onion diced
- 2 cloves garlic finely diced
- 2 gf chicken stock pots
- 2 litres hot water
- 1/2 tsp garlic pepper
- 1/2 tsp paprika
- 1/2 tsp smoked paprika
- Garlic infused oil



Recipe Created by JOY M ROLLSTON.  
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## Method

1. Heat a drizzle of garlic infused oil in a heavy based large stock pot.
2. Cut large areas of fat from bacon and dice into squares, add the bacon pieces to the heated oil and cook for approx. 5 minutes. When cooked remove the bacon from the pot using a slotted spoon and place on a paper towel and set aside.
3. Leave the remaining bacon fat/juices in the pot, add chopped onion and garlic for approx. 4-5 minutes until the onion is shiny.
4. Add garlic pepper, paprika and smoked paprika to the onion mix and stir well. Stir in the diced baby potatoes and sweet potato cubes. Add hot water and chicken stock pots, stir well.
5. Once the soup starts to boil reduce the heat and let it simmer for approx. 10 minutes until both types of the potato are tender. Use a fork to check.
6. When the potatoes are ready add the chopped cabbage, boil for a further 5 minutes until cabbage is nearly cooked, then add the bacon bits back into the pot. Allow the soup to simmer on low heat for an additional 3-4 minutes.
7. Serve the soup hot and ENJOY