

Okra Soup



Ingredients

- 3 strips bacon, finely chopped
- ½ tsp. dried thyme
- 6 cloves garlic, finely chopped
- 1 small yellow onion, finely chopped
- 1 rib celery, finely chopped
- 1 bay leaf
- Kosher salt and freshly ground black pepper, to taste
- 2 tbsp. tomato paste
- 1 lb. okra, trimmed and cut into 1" slices
- 6 cups chicken stock
- 1 28-oz. can whole, peeled tomatoes,

Info

- **Prep:** -
- **Cook:** -
- **Serves:** -
- [Source](#)

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crushed by hand

Directions

1. Heat oil and bacon in a 6-qt. saucepan over medium-high heat; cook, stirring, until fat renders, about 5 minutes.
2. Add thyme, garlic, onion, celery, and bay leaf, season with salt and pepper, and cook, stirring, until soft, about 5 minutes.
3. Stir in tomato paste; cook, stirring, until caramelized, about 2 minutes.
4. Add okra, chicken stock, and tomatoes; bring to a boil, reduce heat to medium-low, and cook, until okra is very tender and soup thickens slightly, about 45 minutes.

[bacon](#), [okra](#), [tomato](#), [tomato paste](#), [celery](#), [stock](#), [southern](#)

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Last update: **2024/01/07 13:33**

