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Roasted Fuji Apple with “Applewood Smoked Bacon” Soup

Makes 8 6-ounce portions



8 Fuji Apples- peeled and cored and cut into quarters

½ cup semi dry Riesling wine

3 tablespoons lime or lemon juice

Sea Salt

White Pepper

¼ pound slab applewood bacon cubed

2 tablespoons of brown sugar

Roast apples with wine in a covered roasting pan until soft. Puree in blender with wine and season with citrus juice, salt and white pepper.

In sauté pan brown the bacon cubes. When they are crisp, drain the fat and add the brown sugar. Toss until sugar has melted and covered the bacon.

Pour Hot Soup into bowl and garnish with bacon. Serve with Grilled Cheddar cheese or smoked Gouda cheese sandwich.