

Romanian Lettuce Soup with Bacon

Makes 4 Servings

Cook Time: 50 min

A base of sautéed bacon, garlic and herbs gives this classic Romanian dish richness and depth, while lightly cooked greens keeps the flavors and texture fresh. Source: Milk Street Carolyn T's blog: <https://tastingspoons.com>



4 ounces bacon, chopped
4 green onions, thinly sliced, whites and greens reserved separately
4 medium garlic cloves, finely chopped
1 bunch chives, chopped
2 tablespoons fresh dill stems, plus 1 cup lightly packed fresh dill leaves, chopped, reserved separately (or 1 tablespoon of dried

dill)
4 cups low-sodium chicken broth
Salt and freshly ground black pepper
12 ounces Romaine lettuce, or escarole, trimmed, quartered lengthwise, then cut crosswise into 1" pieces
1/2 cup Greek yogurt
3 large egg yolks

1. In a large pot over medium-high, cook the bacon, stirring occasionally, until brown and crisp, 6 to 8 minutes. Using a slotted spoon, transfer to a paper towelled plate; set aside. Pour off and discard all but 1 tablespoon of the fat.
2. Set the pot over medium and add the scallion whites, garlic, chives and dill stems; cook, stirring, until fragrant, about 2 minutes. Stir in the broth, 2 cups water, ½ teaspoon salt and ¼ teaspoon pepper. Bring to a simmer over medium-high, then stir in the lettuce a handful at a time. Reduce to medium and simmer gently, uncovered and stirring occasionally, until the greens are slightly softened, 5 to 8 minutes. Meanwhile, in a medium bowl, whisk the yogurt and egg yolks until well combined.
3. While whisking the yogurt mixture, slowly ladle about 1 cup of the hot broth into the yogurt mixture to temper it. Reduce the heat under the pot to medium-low and, while whisking the soup, gradually pour in the tempered yogurt mixture. Stir in the bacon, scallion greens and dill leaves. Cook over medium-low, stirring, until the soup is lightly thickened, 2 to 4 minutes; DO NOT allow it to simmer as the creamy base will separate. Off heat, taste and season with additional salt and pepper. Garnish with some chopped green onion, if desired.