

Creamy Bacon Potato Soup

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This creamy and hearty soup had the best combination of flavors ever, bacon and potato! Try this soup topped with a little bit of chopped onion, shredded cheese, or crisp bacon. Serves 8.

Ingredients:

4 large potatoes, peeled and cut into chunks
6 slices of bacon, chopped small
1 large onion, chopped
1 clove garlic, minced
2 quarts chicken stock
2 cups heavy cream
salt and pepper, to taste

Directions:

1. In a large saucepot over high heat cook the bacon until very crispy.
2. Add the onion. Cook until soft and translucent, about 5 minutes.
3. Add the potatoes and garlic, cook until the potatoes begin to be crisp and the garlic is fragrant, about 8 minutes.
4. Add the chicken stock and bring to a boil. Turn down to a simmer and cook until the potatoes are soft, about 20 minutes.
5. Pour the soup into a blender and puree well until no lumps remain.
6. Pour the soup back into the pot and add the cream. Taste and season with salt and pepper. Serve hot.

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