

POTATO SOUP

Last Modified: 11/05/2015

PREP: 40 Min
COOK: 45 Min
STOVETOP

F EASY

SOUP-VEGETABLE

MAKES 12 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
6	Medium	Starchy Potatoes (Idaho / Russet)	Diced
1	Pound	Thin Sliced Bacon	1/4" Lardons
3	Medium	Carrots (Scrubbed)	Diced
3	Stalks	Celery	Diced
2	Medium	Yellow Onions	Diced
1/2 +/-	Tsp	Cajun Spice Mix	To Taste
8	Cups	Chicken Stock (Swanson)	
1	Cup	Whole Milk	
1/2	Cup	Heavy Cream	
3/4	Tsp	Ground Black Pepper	
1/2	Tsp	Kosher Salt	
3	Tbsp	All Purpose Flour	
1	Tbsp	Fresh Italian Parsley	Minced
1	Cup	Sharp Cheddar Cheese	Shredded

PREPARATION

FACTOID	This is one of the quickest, easiest Potato Soups you will EVER make.
TOOLS	1) Blender OR Food Processor 2) Stock Pot & Lid
PREP	DISH 1) Slice the cold Bacon into 1/4" Lardons and set them aside. 2) Dice the Yellow Onions and set them aside. 3) Dice the Celery and add them on top of the Onions. 4) Dice the Carrots and add them on top of the Onions. 5) Mince the Parsley Leaves and set them aside. 6) Shred the Cheddar Cheese and set it aside.
1	Add the Bacon pieces to a stock pot over medium heat and cook until crisp and the fat is rendered. Remove the Bacon from the pot and set it aside. Pour off most of the grease, but do not clean the pot.
2	Return the pot to medium high heat and add in the Carrots, Celery and Onions. Stir and cook for 2 minutes or so, then add in the diced Potatoes. Cook for 5 minutes, seasoning with the Cajun Spice, 1/2 teaspoon Salt and some Pepper. Pour in the broth and bring it to a gentle boil. Cook until the Potatoes are starting to get tender, about 10 minutes. Whisk together the Milk and Flour, then pour the mixture into the Soup and allow the Soup to cook for another 5 minutes.
3	Remove about half of the Soup and blend it in a blender or food processor until it is completely smooth (See Caution below). Pour it back into the pot and stir to combine. Let it heat back up as you taste for seasoning, adding more of what it needs. Stir in the Cream. Stir in the Parsley just before serving.

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CAUTION	BLENDING HOT LIQUIDS: When blending hot liquids, remove the liquid from the heat and allow to cool for at least 5 minutes. Transfer the liquid to a blender or food processor and fill it no more than halfway full. If using a blender, release one corner of the lid; that prevents the vacuum effect that creates heat explosions. Place a towel over the top of the machine, pulse a few times, then process on high speed until smooth.
SERVE	Serve in bowls garnished with the Grated Cheese and crisp Bacon Pieces.

