

[weeknight](#), [cold weather](#), [with rolls](#), [one pot](#), [party](#), [potato](#), [bacon](#), [needs pic](#), [incomplete](#)


Creamy Potato Soup

Date added: 2020/10/11

Ingredients

- 2lb potato (peel to your liking, and cut in 1cm thick $\frac{1}{2}$ rounds, we use golden)
- $\frac{1}{2}$ pound of sliced bacon (cut into 5mm strips)
- 8 cup chicken stock (we use Better than Bouillon)
- 1 yellow onion (diced)
- 2 carrots (diced)
- 2 stalks celery (diced)
- $\frac{1}{2}$ cup white wine
- 2 TBS flour
- spices
 - 1 tsp smoked paprika
 - 1 tsp white pepper (black is fine if you don't have white)
 - *optional* $\frac{1}{4}$ tsp cayenne (or $\frac{1}{2}$ for very cold weather)
- $\frac{1}{2}$ cup cream

Method

1. In a large pot, fry bacon over high heat until crispy, remove bacon reserving fat.
2. Saute onion in bacon fat until it begins to turn translucent, then add carrot and celery and saute until aromatic.
3. Add flour and bacon back to pan, cook briefly until flour barely starts to brown.
4. Increase heat to high, add wine and deglaze pan.
5. Add potatoes, chicken stock, and spices, then simmer ~20 minutes  until potatoes are tender.
6. Partially mash potatoes until desired texture, this also thickens the soup.
7. Remove from heat, and stir in cream. Serve.

Notes

Inspired by: <https://www.allrecipes.com/recipe/220127/chef-johns-ham-and-potato-soup/>

From:
<https://wiki.cookie mountain.org/> - **Recipe Book**

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