

Potato Soup

- 2 slices of bacon, diced; 1/4# Canadian bacon, chopped*
- 2 onions (different kinds are nice), chopped
- 2 cloves of garlic, minced
- 2 leeks, chopped
- 3 large potatoes, peeled and cut into 1" pieces
- 1 turnip, peeled and cut into 1" pieces
- 1 parsnip, peeled and cut into 1" pieces, optional
- 6-8 cups unsalted chicken broth
- Kosher salt and fresh ground pepper
- 1/2 c Greek yogurt or sour cream
- parsley or dill

1. In an 8-10qt soup kettle, sauté bacon until about half-done; add Canadian bacon. Cook until well browned. Remove meats from pot and drain on paper towel-lined plate. Cool and refrigerate until you're going to serve the soup.

2. Pour out all but enough bacon grease to coat the bottom of the pan well. Add onions, garlic and leeks and sauté until almost golden, stirring often. Add potatoes, turnip and parsnip and cook 2-3 minutes until hot. Add chicken broth. Bring to a boil and lower the heat. Simmer until all vegetables are soft, about 25 minutes.

3. Salt and pepper to taste. Puree in food processor, with hand-held blender or by hand using potato masher. Serve with a dollop of sour cream, a bit of the bacon and ham and a garnish of fresh parsley or dill. Make sure there's fresh ground pepper at the table.

**You could choose to use all bacon.*

Soup recipe adapted from---

"A Cold Winter's Day Potato Soup" from THE EASTERN JUNIOR LEAGUE COOK BOOK, edited by Ann Serrane and published by David McKay in ??1980.

Irish Soda Bread – American Style makes 1 loaf

- 4 cups flour
 - 1/4 cup sugar
 - 1 teaspoon salt
 - 1 teaspoon baking powder
 - 1/4 cup butter
 - 1 1/2 c **currants** or raisins
 - 1 1/3 c buttermilk (+ 2-3 T, if at altitude)
 - 3 large eggs
 - 1 teaspoon baking soda
1. *Grease a 2 quart round bowl (ovenproof), casserole or deep cake pan. Alternately, line sheet pan with parchment paper for free-form bread.*
 2. *Preheat oven to 375F.*
 3. *In food processor, or large mixing bowl, measure dry ingredients and mix well. Cut in with blade attachment or with knives or pastry blender, the butter.*
 4. *In a large mixing cup, whisk together the buttermilk and eggs; add the currants and baking soda. Pour the liquid ingredients into the dry and mix well to form a very wet dough. Using a heavy wooden spoon or spatula, turn out onto a floured board and knead briefly. Shape into a round loaf.*
 5. *Turn round loaf into the prepared baking bowl or onto parchment-lined sheet pan and bake for about an hour (or a bit more) until bread is very well-browned and firm in the center. A wooden skewer stuck in the middle of the bread should come out clean. You may have to test several times.*
 6. *Let this bread sit 15-20 minutes before cutting or it will crumble. Cool completely before wrapping tightly in foil and storing in the refrigerator. Will keep 3-4 days.*

Excellent leftover just as it is, but even better for toast made under the broiler.

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Adapted from recipe I'm not sure where I got in the 1970's—probably a newspaper.*