

potato soup with leeks and bacon

- 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

In an 8-10qt soup kettle, saute 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.

Pour out all but enough bacon grease to coat the bottom of the pan well. Add onions, garlic and leeks and saute 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. Salt and pepper to taste.

Puree (you can choose not to, as well) 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. You can also stir in all of the sour cream into the pot for a creamy soup.*

Copyright moretimeatthetable.com 2013