

POTATO, LEEK, AND CABBAGE SOUP WITH BACON AND SOUR CREAM

6-8 servings

I like this soup pureed. If you'd like it chunky, skip that step. For a vegetarian or vegan version, skip bacon and increase the olive oil to 1/4 cup; replace chicken broth with vegetable broth. For a vegan version, leave out the sour cream, too; you might replace it with grated vegan cheese or toasted chopped nuts.

- 1 tablespoon olive oil
- 4 slices bacon, diced or can sub 1/3 pound ham, diced
- 4 leeks, white and light green parts, only, sliced
- 1/2 large yellow onion, diced
- 1 each, diced: large peeled carrot, stalk celery, medium trimmed and peeled turnip, medium trimmed and peeled parsnip
- 3 cloves garlic, minced
- 1 1/4 teaspoons kosher salt
- 3/4 teaspoon freshly ground pepper
- 2 teaspoons dried thyme
- 1 bay leaf
- 1/2 cup white wine
- 8 cups chicken broth, low sodium
- 2 cups water
- 3 medium potatoes, peeled, and cubed
- 2 cups chopped cabbage
- Hot sauce--a few drops, optional
- 1 cup sour cream, optional, for garnish
- Fresh parsley, chopped, for garnish

In a large, heavy soup pot, heat olive oil for one minute over medium high heat and add chopped bacon. Cook until browned, stirring. Remove to a paper-towel lined plate and pour off all but 3 tablespoons fat. Chop and set bacon aside. Cook the leeks, onions, carrot, celery, turnip, and parsley in the bacon fat, stirring, until soft. Add garlic. Season with salt, pepper, thyme, and bay leaf. Add white wine and let cook down a few minutes until evaporated. Pour in broth and water; raise heat and bring to a boil. Add potatoes and cabbage; reduce heat and let simmer until all vegetables are tender. Taste and adjust seasonings, adding hot sauce if desired. Puree with hand-held blender or in batches in food process or blender. Taste and adjust seasonings. Serve hot garnished with sour cream, if desired, parsley, and reserved cooked, chopped bacon. Whoever gets the bay leaf does the dishes.

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