

Potato Leek Soup

At Domus Café, one of the best things I tasted was this soup. Pancetta (smoked ham) can be found in Italian grocery stores.

1 lb leeks, trimmed and chopped

3 oz pancetta, diced

2 tbsp butter

1 small onion, diced

3 medium baking potatoes, peeled and cut into 1-inch cubes (about 1¼ lb)

3 cups chicken stock

1 bay leaf

½ cup whipping cream

1 tsp salt

¼ tsp nutmeg

½ tsp pepper (preferably white)

¼ cup grated Parmesan cheese

Clean leeks well.

Combine pancetta and butter in large soup pot. Cook over medium heat until pancetta is well browned. Add onion; cook until lightly browned. Add potatoes and leeks; cook, stirring often so the potatoes do not burn, about 10 minutes. Add stock and bay leaf; simmer 30 to 40 minutes or until potatoes are tender. Add cream, salt, nutmeg and pepper. Adjust seasoning if

Debbie's

Don't Drain
Bacon Fat

Puree