

Best Homemade Potato Soup

Ingredients:

6 Medium Potatoes (Russets work well) cut in small pieces
1 Onion diced
3 Carrots , peeled and sliced
3 stalks Celery, diced
6 slices of Bacon , cooked and crumbled
8 cups Vegetable or Chicken broth
1 cup Milk
1/2 cup Heavy Cream
1 tsp minced Parsley
Salt and Pepper to taste
3 TB flour (or corn starch)
1 cup finely grated cheese of your choice



Directions:

Add the Bacon to a soup pot and cook until crispy. Remove and set aside.

Pour off most of the fat but do not wipe it out.

Return pan to heat and add the onion, celery and carrots. Stir and cook for 2 minutes, then add the diced potatoes, salt and pepper, and any other seasonings you like.

Pour in the broth and bring to a low boil.

Cook for 10 minutes or until potatoes start to soften.

In a small bowl, whisk the flour and milk together. Add to the pot and stir constantly.

Cook for another 5 minutes.

Carefully scoop out ½ of the soup and place in a food processor or blender until smooth. Add this back to the pot of soup slowly.

Stir in the crumbled bacon. Serve in bowls with parsley, bacon and cheese for a garnish.