

Absolutely Ultimate Potato Soup



"I have made this creamy potato soup for many people over the years. Simply delicious topped with crumbled bacon, green onions, or shredded Cheddar cheese. I generally serve this soup as a special treat on a cold winter day!"

Total Time: 45 mins Yields: 8 Servings

Ingredients

- 1 pound bacon, chopped
- 2 stalks celery, diced
- 1 onion, chopped
- 3 cloves garlic, minced
- 8 potatoes, peeled and cubed
- 4 cups chicken stock, or enough to cover potatoes
- 3 tablespoons butter
- $\frac{1}{4}$ cup all-purpose flour
- 1 cup heavy cream
- 1 teaspoon dried tarragon
- 3 teaspoons chopped fresh cilantro
- salt and freshly ground black pepper to taste

Directions

- Place bacon in a Dutch oven and cook over medium-high heat, turning occasionally, until evenly browned, 5 to 10 minutes. Drain bacon pieces on paper towels. Drain off all but 1/4 cup of the bacon grease.
- Cook celery and onion in the reserved bacon drippings until onion is soft and translucent, about 5 minutes. Stir in garlic, and continue cooking for 1 to 2 minutes.
- Add cubed potatoes, and toss to coat. Sauté for 3 to 4 minutes. Return bacon to the pan, and add enough chicken stock to just cover the potatoes. Cover, and simmer until potatoes are tender, 15 to 20 minutes.
- Meanwhile, melt butter in a separate skillet over medium heat. Whisk in flour. Cook, stirring constantly, 1 to 2 minutes. Whisk in heavy cream, tarragon, and cilantro.
- Bring cream mixture to a boil, and cook, stirring constantly, until thickened, about 5 minutes. Add cream mixture to the potato mixture; stir to combine.
- Transfer about 1/2 of the soup to a blender and purée. Return to the Dutch oven. Adjust seasonings to taste. Serve hot and enjoy!

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