

# Perfect Potato Soup

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## Ingredients

6 strips bacon cut into small pieces

3 tbsp butter

1 medium yellow onion, chopped

3 large garlic cloves, minced

1/3 cup all-purpose flour

2½ lbs gold potatoes

4 cups chicken broth

2 cups milk

2/3 cup heavy cream

1½ tsp salt

1 tsp ground pepper

½ tsp ancho chili powder

2/3 cup sour cream

Optional - shredded cheese, chives,  
sour cream and bacon for topping

## Directions

Place bacon pieces in a large dutch oven or soup pot over medium heat and cook until bacon is crisp and browned. Remove bacon pieces and set aside, leaving the fat in the pot. Add butter and chopped onion and cook over medium heat until onions are tender (3-5 minutes). Add garlic and cook until fragrant (about 30 seconds). Sprinkle the flour over the ingredients in the pot and stir until smooth (use whisk if needed). Add diced potatoes to the pot along with chicken broth, milk, heavy cream, salt, pepper, and ancho chili powder. Stir well. Bring to a boil and cook until potatoes are tender when pierced with a fork (about 10 minutes). Reduce heat to simmer and remove approximately half of the potatoes and a little bit of liquid and place in blender. Puree until smooth. Return the pureed potato mix to the pot and add sour cream and reserved bacon pieces; stir well. Allow soup to simmer for 15 minutes before serving. Top with additional sour cream, bacon, cheddar cheese, or chives.

