

POTATO BACON PUREE SOUP

Ingredients:

2 pounds large Yukon Gold potatoes (about 4)
6 strips bacon
1 yellow onion, chopped
1 tablespoon butter
1 cup half-and-half
2 cups 2% milk
¾ cup freshly grated Parmesan cheese
2 teaspoons salt
1 tablespoon of salt (for boiling water)
1 teaspoon ground black pepper
1 teaspoon white pepper
extra Parmesan for garnish

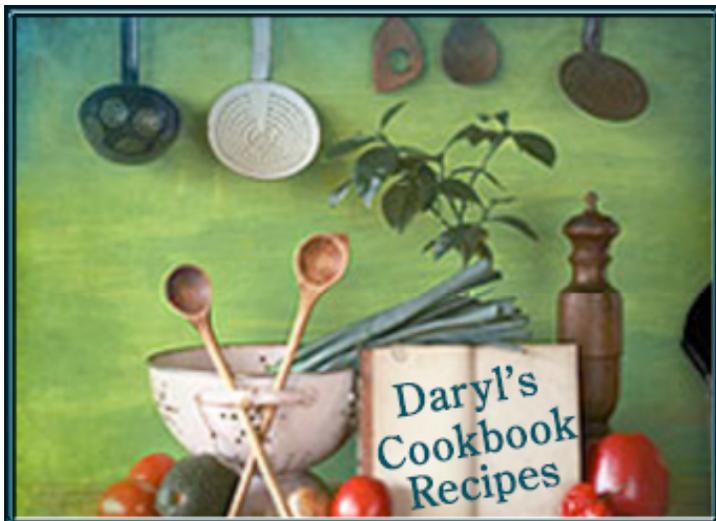


Directions:

Bring a large pot of water to a boil with 1 tablespoon salt. While water is heating, cut the potatoes into quarters. Add cut potatoes to boiling water and bring to a boil. Cook for 20-25 minutes until tender. [A fork should slide easily in and out.] Drain well. Return the potatoes to the pot and cover, heat off.

Meanwhile, chop onions and saute in butter on low for about 10 minutes.

Also cook the bacon to crispy, let cool on paper towels. Break into pieces. Tip: I use scissors to get the bigger pieces chopped. Set aside. (Reserve 2 pieces for the garnish)



In a small saucepan over medium heat, warm the half-and-half and cheese until it simmers. Add the bacon.

With a handheld mixer, beat the hot hot potatoes in the pot until they are broken up. [You can also use a masher.]

Daryl Wood Gerber

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Directions:

Slowly add the cream, salt, pepper, then beat until smooth. [Note, right at this moment, you have fabulous mashed potatoes. You can skip the next step--adding milk—and serve as a side dish.]

Now, proceeding to make the soup. Add the 2 cups of milk. If the potato soup needs to be reheated, cover and cook gently over low heat until warm. [A few minutes.] Pour into 6 serving bowls and sprinkle with extra Parmesan cheese & bacon. Serve hot.