

Perfect Potato Soup



Say goodbye to ho-hum potato soup! Easy to prepare with ingredients you probably have on hand. Garnish with a pat of butter if desired. Best served with warm, crisp bread.

By Marilee Wilson Mack

Prep: 30 mins

Cook: 50 mins

Total: 1 hr 20 mins

Servings: 6

Yield: 6 servings



Ingredients

6 russet potatoes, peeled and cut into 1/2-inch cubes

5 slices bacon, cut into 1/2-inch pieces

3 tablespoons butter

2 stalks celery, cut into 1/4-inch slices

1/2 large onion, diced small

20 baby carrots, cut into 1/4-inch pieces

2 teaspoons kosher salt, divided

1 1/2 teaspoons freshly ground black pepper, divided

3 tablespoons all-purpose flour

2 cups half-and-half

1 1/2 cups chicken broth

1/4 teaspoon dried thyme

1/8 teaspoon cayenne pepper

1 dash ground nutmeg

4 green onions, finely sliced

1 dash paprika, or to taste

Directions

Step 1

Place potatoes into a large pot and cover with water; bring to a boil. Cook until fork-tender, about 10 minutes. Drain.

Step 2

Place bacon in a large saucepan and cook over medium-high heat, turning occasionally, until crispy, about 8 minutes. Drain bacon slices on paper towels. Pour out bacon grease.

Step 3

Melt butter in the saucepan over medium heat, scraping the bottom of the pan with a flat-edged wooden spoon. Add celery, onion, carrots, 1 teaspoon salt, and 1/2 teaspoon pepper; cook and stir until tender, about 10 minutes. Sprinkle in flour; cook and stir for 2 minutes.

Step 4

Pour half-and-half and chicken broth into the saucepan. Add potatoes, 1 teaspoon salt, 1/2 teaspoon pepper, thyme, cayenne pepper, and nutmeg. Bring to a boil, stirring frequently. Stir in bacon pieces. Reduce heat and simmer, stirring often, until flavors combine, about 10 minutes.

Step 5

Ladle into serving bowls. Garnish with 1/2 teaspoon pepper, green onions, and paprika.

Nutrition Facts

Per Serving: 392 calories; protein 10.7g; carbohydrates 46.8g; fat 18.7g; cholesterol 54.8mg; sodium 1157mg.

