

Absolutely Ultimate Potato Soup



I have made this for many whom have given it the title. This takes a bit of effort but is well worth it.

Please note: for those who do not wish to use bacon, substitute 1/4 cup melted butter for the bacon grease and continue with the recipe. (I generally serve this soup as a special treat as it is not recommended for people counting calories.)

Prep: 20 mins

Cook: 30 mins

Total: 50 mins

Servings: 8

Yield: 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
1/4 cup all-purpose flour
1 cup heavy cream
1 teaspoon dried tarragon
3 teaspoons chopped fresh cilantro
salt and pepper to taste

Directions

Step 1

In a Dutch oven, cook the bacon over medium heat until done. Remove bacon from pan, and set aside. Drain off all but 1/4 cup of the bacon grease.

Step 2

Cook celery and onion in reserved bacon drippings until onion is translucent, about 5 minutes. Stir in garlic, and continue cooking for 1 to 2 minutes. Add cubed potatoes, and toss to coat. Saute 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.

Step 3

In a separate pan, melt butter over medium heat. Whisk in flour. Cook, stirring constantly, for 1 to 2 minutes. Whisk in the heavy cream, tarragon, and cilantro. Bring the cream mixture to a boil, and cook, stirring constantly, until thickened. Stir the cream mixture into the potato mixture. Puree about 1/2 the soup, and return to the pan. Adjust seasonings to taste.

Nutrition Facts

Per Serving:

594 calories; protein 12.6g 25% DV; carbohydrates 44g 14% DV; fat 41.5g 64% DV; cholesterol 91.2mg 30% DV; sodium 879.4mg 35% DV.

