

# BC POTATO AND BACON SOUP



*Yields:*  
4 servings



## INGREDIENTS

6 strips	Bacon, uncooked and cut into small strips	
¼ cup	Unsalted Butter	60 ml
1 medium	Onion, chopped	
3 cloves	Garlic, minced	
3 cups	Yukon Potatoes, peeled and cut into a 1-inch dice	450 g 60 ml
4 cups	Chicken or Vegetable Stock	1000 ml
1 tsp	Smoked Paprika	5 g
2 tsp	Kosher Salt, minced	10 g
1 tsp	Black Pepper	5 g
1 cup	Heavy Cream	250 ml
	Shredded Cheddar Cheese, Green Onions or Chives and Sour Cream and Bacon for topping	

## DIRECTIONS

1. Place bacon pieces in a stock pot over medium heat and cook until bacon is crisp. Move the bacon to a clean plate and set aside. Leave 2 tablespoons of fat in the pot and drain the rest.
2. Add the butter to the bacon fat and melt. Add the onion and cook over medium heat until onions are soft about 4 to 5 minutes. Add garlic and cook for 30 seconds.
3. Add diced potatoes to the pot along with chicken broth, salt, pepper, and paprika. Stir to combine. Bring to a boil and cook until potatoes are tender when pierced with a fork, about 10 to 12 minutes.

4. Remove from heat. Use an immersion blender to puree the soup until smooth. About 30 to 45 seconds. Optional: Leave some of the potato pieces broken into chunks for texture.
5. Add the heavy cream. Allow soup to simmer for 15 minutes on low.
6. Top with sour cream, bacon, cheddar cheese, and/or chives.