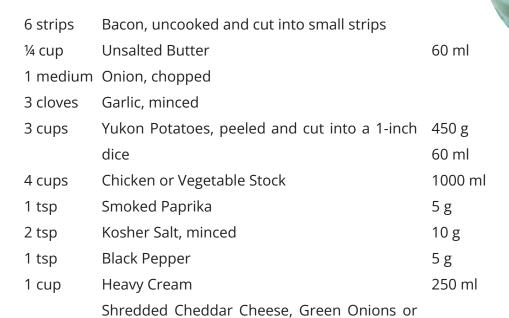


BC POTATO AND BACON SOUP



INGREDIENTS



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.

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- 4. Remove from heat. Use an immersion blender to pure 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.