

Potato Soup

4 oz pancetta or bacon (omit if vegetarian)
1 onion, chopped
4 Russet potatoes, peeled and cubed
4 cups chicken broth (use vegetable broth if veggie)
¼ cup of heavy cream
Salt and pepper to taste

Toppings – optional

Chives

Sour Cream

This soup is simple, but creamy and delicious.

Crisp the pancetta or bacon in a heavy-bottomed Dutch oven or large saucepan. Once crisp, place it on a paper towel and saved for topping the soup.

Sautee the onions in the pancetta renderings until they are just caramelized, about 15 minutes.

Next, add peeled, cubed potatoes and chicken broth to the pot and cook for about twenty minutes until the potatoes were tender.

Bring out the blender or food processor and puree the mixture in batches

Next, place the mixture back in the pan and turned the heat down to low, add just a quarter cup of cream and salt and pepper to taste.

Finally, ladle the soup into bowls and add some toppings – in my case it was sour cream, chives, and, of course, pancetta.