

Potato Soup

Ingredients:

1 lb. bacon, chopped
2 stalks celery, diced
1 onion, chopped
3 cloves garlic, minced
8 potatoes, peeled and cubed
4 c. chicken stock, or enough to cover potatoes
3 Tbsp. butter
¼ c. all-purpose flour
1 c. heavy cream
1 tsp. dried tarragon
3 tsp. chopped fresh cilantro
salt and pepper to taste

Directions:

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.
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.
3. Add cubed potatoes, and toss to coat. Sauté for 3 to 4 minutes. Return bacon to the pan.
4. Add enough chicken stock to just cover the potatoes. Cover, and simmer until potatoes are tender.
5. 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.
6. Stir the cream mixture into the potato mixture. Puree about 1/2 the soup, and return to the pan.
7. Adjust seasonings to taste.