

# Potato Bacon Soup



## ingredients

- 6 slices of bacon chopped (plus so crispy chopped bacon for garnish)
- 1 cup diced white onion
- 1 cup diced carrot
- 1 cup diced celery
- 6-7 large potatoes diced
- 2 cups vegetable stock
- 1 cup water
- 3 bay leaves
- 4-6 teaspoons dried dill, plus fresh dill for garnish
- 2 cups 1% milk
- 1/2 stick butter
- 2 tsp garlic paste
- 1/2 potato starch water

## directions

1. In a stock pot cook bacon until edges are crispy.
2. Add in onion, carrot and celery and cook for about 10 mins.
3. Deglaze stock pot with vegetable stock and add in the water. Add in the dill and bay leaves and let simmer.
4. While soup base is simmering, start a pot of salted water with about two cups of water in it. Once it starts to boil add potatoes and let boil until potatoes are fork tender. Reserve the starch water.
5. To the soup base add garlic and butter and stir until incorporated. Add in milk and stir well. Using a slotted spoon transfer potatoes to soup base and let simmer for 8 mins.
6. Remove bay leaves from soup.
7. Remove about two cups of the soup and place it in the pan you boiled the potatoes in (minus the starch water). Using an immersion blender, blend the two cups of soup until creamy. Add about a 1/2 cup of the starch water and blend again. Add all of the blended mixture to the soup and stir well. Let simmer 5 mins.
8. Serve garnished with fresh dill and crunchy crumbled bacon. Soup is even better the next day.