

German Potato Leek Soup



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Cooking Time: 1 hour

Start to Finish Time: 1 hour 30 minutes

Preparation Time: 30 minutes

Categories: Soup/Chowder

Source: Adapted From - Foodnetwork, Allrecipes, Saveur and The Shiksta

Servings: 8

Notes: For easy handling, tie the sprigs of thyme and the Bay leaves together with string. Remove the bundle when instructed. The Bay leaves and the stems from the thyme should be removed easily.

Description: A good German style Potato Leek Soup with bacon.

Ingredients -

4 strips Bacon,
crumbled
1 c Leeks, chopped
1 med Onion,
chopped
4 Bay Leaves
10 Tellicherry
Peppercorns
4 sprig Thyme, fresh
1/2 c Dry White Wine
8 c Chicken Stock
1 1/4 lbs Russet
Potatoes, diced
1 c Heavy Cream
2 T Chives, fresh and
chopped
Salt and Pepper to
taste

Directions -

In a large pot, cook the bacon until crisp. Cool and crumble. Discard all but 5 T of the drippings. Add the leeks and onions and cook over medium heat until soft and translucent. Add the crumbled bacon.

Add the Bay leaves, peppercorns, thyme, wine and chicken stock. Bring to a gentle boil then reduce the heat and add the diced potatoes. Simmer covered until the potatoes are soft, about 30 minutes.

When the potatoes are cooked, remove the Bay leaves and the Thyme stems and add the cream and the chives. Cook another 10 minutes. Using either an immersion blender or a food processor, puree the soup until a semi-chunky, thick liquid is achieved. Return to the heat and add salt and pepper to taste. Serve hot.