Potato Soup

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1/2 cup (118 mL) white onion, diced
- 6 tablespoons (89 mL) butter
- 2 cups (473 mL) milk
- 2 cups (473 mL) heavy cream
- 4 cups (946 mL) chicken stock
- 4 tablespoons (59 mL) flour
- 6-8 large Russett potatoes
- 8 ounces (237 mL) Pork tasso or rendered bacon
- 2 sprigs of fresh thyme
- 1 teaspoon (5 mL) saffron
- salt, to taste
- black pepper, to taste
- cayenne, to taste

Instructions

This is a bare bones, yet hearty recipe for a simple potato soup. Tweak it how you like. Some of my friends for example like to garnish with shredded cheese. Use your imagination.

1. Peel and dice the potatoes; boil until fork-tender. Drain the potatoes and set aside.
2. Melt the butter over medium heat, add the onions and sautee until golden. Add the flour and mix well.
3. Add the cream, milk, and chicken stock; bring to a boil.
4. Lower the heat to a simmer and add the tasso (optional), thyme, and saffron

(optional). Cook for 5 minutes.
5. Add the potatoes; cook for 5 minutes.
6. Add the salt, black pepper, and cayenne to taste. If using bacon instead of tasso, add now.
7. Enjoy immediately.