



BEST EVER POTATO LEEK SOUP

NIBBLEDISH CONTRIBUTOR

Ingredients

- This recipe serves 4.
- some butter.
- around 1/4 cup chopped bacon
- like 3-4 leeks - chop up the white part, tie the green part into a knot.
- a bay leaf
- 3 med sized potatoes, skinned and cubed
- about a cup of cream or half&half
- around 3 cups chicken broth (you can use the canned stuff, but its always better if you use real broth.
- salt & pepper
- fresh thyme or dried
- a few drops of truffle oil (optional)

Instructions

1. In a soup pan, melt some butter in med heat..
2. add the bacon, and stir fry till it sweats. (around 2-3 mins)
3. add in your leeks, just the chopped white parts.
4. stir fry another 2 minutes.
5. add the stock.. the bay leaf, a dash of thyme and the tied up green part of leeks.
6. when it boils, add the potatoes.

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7. lower heat and simmer for 15 mins. (or until potatoes are cooked)
 8. transfer to a food processor and pulse a few times
 9. return to stove top, low heat.. pour in your cream, ..
 10. salt and pepper to taste.
 11. right when you're about ready to serve, drop a few drops of truffle oil and stir.
 12. Ladle into soup bowls and sprinkle some chopped parsley.
 13. that's the dish!