

Potato Bar Soup
"5 Ingredient Fix," by Claire Robinson
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Yield: 6 servings

Ingredients

4 strips smoky bacon
3 large leeks, woody green ends removed, sliced and rinsed
1-1/2 lbs. Yukon Gold potatoes, peeled and cut into 1-inch chunks
6 cups low-sodium chicken stock
Kosher salt and freshly ground black pepper, to taste
Grated cheddar cheese, for serving

Directions

Put the bacon strips in a large Dutch oven or heavy soup pot and cook over medium heat until crisp, about 6 minutes. Transfer to a paper towel-lined plate to drain; reserve. Add the leeks to the bacon drippings and cook, stirring until softened and light golden brown, about 10 minutes. Using a slotted spoon, remove the cooked leeks and set aside.

Add the potatoes and chicken stock to the pot. Add salt and a healthy grind of black pepper and bring the mixture to a simmer. Cover, reduce the heat to medium low, and cook until the potatoes are fork tender, but still holding their shape, 12 to 15 minutes. With the slotted spoon, remove about 2 cups of the potatoes and transfer them to a food processor or blender; add about 1 cup chicken stock and pulse until the potatoes are broken down. Do not overmix, add more liquid if necessary to get them moving in the machine, but stop when they are liquefied. Pour the potato puree back into the pot and stir in the browned leeks. Taste and adjust the seasoning.

To serve, ladle the hot soup into warm bowls, crumble some bacon over the top along with grated cheese.