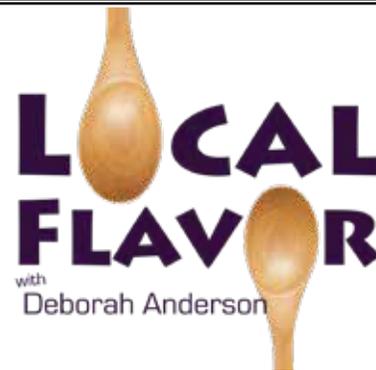


ULTIMATE POTATO SOUP



Ingredients:

Your choice of toppings	4 cups chicken broth
2.5 lbs gold potatoes	2 cups milk
1 package bacon	2/3 cup heavy cream
3 Tbsp butter	1.5 tsp salt
1/3 cup flour	1 tsp ground pepper
1 medium yellow onion	1/2 tsp ancho chili powder
3 large garlic cloves	2/3 cup sour cream



Instructions:

Prepare your ingredients. Peel potatoes and chop into 1 inch cubes. Dice the onion. Mince the garlic. Measure all other ingredients into prep bowls.

Place bacon pieces in a large Dutch Oven or soup pot over medium heat and cook until bacon is crisp and browned. Remove bacon and set aside until cool enough to chop, leaving the fat in the pot.

Add butter and chopped onion to the bacon grease and cook over medium heat until onions are tender (3-5 minutes). Add garlic and cook until fragrant (about 30 seconds).

Sprinkle the flour over the ingredients in the pot and stir until smooth (use whisk if needed).

Add diced potatoes to the pot along with chicken broth, milk, heavy cream, salt, pepper, and ancho chili powder. Stir well.

Bring to a boil and cook until potatoes are tender when pierced with a fork (about 10 minutes). Reduce heat to simmer and remove approximately half of the soup to a blender (be careful, it will be hot!). Puree until smooth. (Alternatively, you can use an immersion blender.)

Return the pureed soup to the pot and add sour cream and half of the bacon pieces, stir well. Reserve the other half of the bacon for topping. Allow soup to simmer for 15 minutes before serving.

Top with additional sour cream, bacon, cheddar cheese, or chives. Enjoy!

Recipe presented by: Camilla Bailey



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