***German Potato Soup***

Ingredients:

2 lbs. red potatoes, skins on, cubed, boiled

8 oz. Bacon, diced

2 large onion, small dice

1 tablespoon minced garlic

16 oz. cheddar sauce

1 quart heavy cream

1 ½ quarts chicken stock

1 bottle light Pilsner type beer

2 Tbsp. Worcestershire sauce

2 Tbsp. Sherry

1 tsp.Thyme

Franks Hot Sauce

1 Tbsp. Dry Mustard

Salt and Pepper

1. In a double boiler pot over moderate heat, sauté the bacon until browned and crispy.
2. Remove bacon with slotted spoon and remove all but a few tablespoons of fat. Add the onions and cook for 10 minutes until translucent. Add the garlic and cook for 1 minute. DO NOT LET THE GARLIC BURN!
3. Place over double boiler filled with boiling water. Add the cheddar sauce, cream, beer, and stock. Add seasonings. Add the hot sauce and salt and pepper to taste. Add the boiled potatoes and bacon.
4. Let simmer for 30 minutes to allow to come up in temperature. Serve hot with some soft pretzels or crusty bread.