

## *Potato Cheese Soup*

Serves: 12-14

### Ingredients:

8-10 Red Potatoes, skins on, 1/2 inch dice

1/2 lb. Bacon, diced

1/4 lb. Butter

1 1/2 cups Carrots, small dice

2 cups Celery, small dice

3 cups Yellow Onion, small dice

Flour

2 quarts Chicken Stock

1 quart Heavy Cream

16 oz. Shredded Cheddar Cheese

1/4 cup Sherry

1-2 Tbsp. Dry Mustard

1-2 Tsp. Thyme leaves

Salt

Pepper

1. Bring a large pot of salted water to a boil. Boil potatoes until just barely tender. About 15-20 minutes. Drain and set aside.
2. In another soup or stock pot over moderate heat, cook your bacon until it is browned and has rendered its fat. Remove with a slotted spoon and set aside.
3. Add your butter to the bacon fat and sauté your vegetables for about 10-15 minutes until slightly tender.
4. Add about 1-3 cups of flour until it forms a thick paste. Cook for about a minute to get the raw flour taste out.
5. Lower heat to medium-low and slowly whisk in your chicken stock, cream, sherry, and cheese. Whisk to get all the lumps out and until it begins to thicken.
6. Season with the dry mustard, thyme, and salt and pepper to taste.
7. Add your potatoes and cook for another 10-15 minutes to warm through and finish cooking the potatoes.
  - If it gets too thick, add more cream or stock!
8. Serve hot with the bacon crumbles on top and extra cheese if desired.