
Potato Soup

Ingredients:

- 2 1/2 pounds baby red potatoes, sliced into small bite sized pieces
 - 1/2 regular package uncooked bacon, finely diced
 - 1 medium onion, diced
 - 1/4 bunch celery, diced
 - 8 cups milk
 - 4 cups water
 - 4 chicken bullion cubes (use a cup of the hot potato water to dissolve, then use the cup of hot water in place of one of the above cups of water)
 - 1 teaspoon salt
 - 1 teaspoon black pepper
 - 3/4 cup salted butter
 - 3/4 cup flour
 - 1/4 bunch freshly chopped parsley
 - 1 cup whipping cream
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Directions:

1. In large pot, boil potatoes in water 10 minutes. Drain and set aside. In sauté pan, cook bacon until crisp.
 2. Drain bacon fat and place on paper towel over plate to drain more.
 3. Add onion and celery to bacon pan over medium-high heat until celery is tender, about 5 minutes.
 4. To the large potato pan, add milk, water, bullion, salt and pepper. Cook over medium-high heat until mixture is very hot, about 8 minutes, stirring often. Do not let mixture boil.
 5. In small, heavy saucepan melt butter. Add flour and mix well. Cook over medium-low heat until mixture bubbles, stirring 2 to 3 minutes to make a roux.
 6. While constantly stirring soup, add roux slowly until soup is thick and creamy, about 4 minutes.
 7. Stir in parsley, reserved potatoes, and cream.
 8. Garnish with cheese, bacon bits, onions or all three.
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Serve hot!