

Ingredients



- 1/2 pound thick-cut bacon
- 4 Tablespoons salted butter
- 6 garlic cloves minced (I use pre-minced garlic in a jar)
- 1 medium white onion, cut into 1/2-inch diced
- 3 carrots, peeled and cut into 1/2-inch diced
- 3 celery stalks, cut into 1/2-inch diced
- 1/2 cup all-purpose flour
- 6 medium-large russet potatoes (about 3 pounds) scrubbed, peeled in stripes and cut into 1 inch cubes
- One 48 ounce box chicken broth
- 1 teaspoon kosher salt
- 1 teaspoon ground black pepper
- 1 bay leaf
- 2 cups of whole milk
- 1 cup grated yellow or white sharp cheddar cheese (about 4 ounces)
- 1 teaspoon fresh thyme leaves

Magnolia Table ~ Country Potato Soup

MOM
fueling
HUNGRY
BOYS

Instructions

- To make the crumbled bacon: Line a Large plate with Paper Towels
- If Using The Oven : Preheat the oven to 400 degrees. Arrange the bacon slices on a baking sheet. Bake until crispy, about 20 minutes.
- Transfer to the paper towels to drain. Crumble or Chop.
- If Using A Skillet: Cut the bacon strips crosswise into 1/4-inch-wide pieces. Place in a large skillet and put the skillet over medium heat. Cook, stirring occasionally, until cooked through, about 10 minutes. Use a slotted spoon to transfer the bacon crumbles to the paper towel.
- To make the country potato soup: In a large soup pot, melt the butter over medium heat. Add the garlic, onion, carrots, and celery and cook, stirring occasionally, until the vegetables are tender, about 10 minutes.
- Add flour and cook, stirring constantly, for 2 minutes. Add the potatoes, chicken broth, salt, pepper, and bay leaf and bring to a boil. Reduce the heat and simmer until the potatoes are tender but still hold their shape, about 15 minutes. Remove and discard the bay leaf. Slowly pour in the milk, stirring constantly. Simmer until the soup is slightly thickened and the potatoes are fully cooked, about 15 minutes.
- Ladle the soup into bowls and top with Cheddar, thyme, and crumbled bacon.
- Store leftover soup in a covered container in the refrigerator for up to 3 days. Reheat in the microwave or in a saucepan over medium-low heat.

