

Our Simple Southern Potato Soup Recipe

Ingredients

- 6 slices bacon*, chopped, fried, drained and crumbled (remove and set aside)

Use the large pot for this, you will use it again for the soup.

- ¼ cup + 1 Tbsp butter
- 1 large onion, large ½-inch dice
- 1 stalk celery, split and sliced (½ inch)
- 1 medium carrot, ½-inch dice
- ¼ cup + 1 Tbsp plain flour
- 1 quart milk (may need more)
- 1 tsp chicken or vegetable bouillon (I use Better than Bouillon)
- 5 medium potatoes, cut into 1 inch pieces, cooked and drained
- Salt and pepper to taste (if using any kind of extra flavoring, like bouillon, check salt content)

You will need a large pot with lid.

Instructions

1. Melt butter (medium heat) in the large pot, then add onion, celery and carrots; sauté until slightly tender.
2. Remove from heat; stir in flour, mixing well until all vegetables are coated.
3. Add milk, return to medium heat, stirring constantly until mixture begins to thicken. I like using a large whisk for this.
4. Add drained potatoes and roughly mash while stirring. Remove from heat. Add ¾ of the bacon, saving the rest for garnish. If soup seems too thick, gradually add more milk to thin until satisfied.

Options

- Bacon, chopped chives or parsley for garnish.
- You can replace up to a cup of milk with cream.
- I like to use oyster crackers or Brenton Multi Grain Crackers with this. Toast points, garlic bread, and cornbread are good too!

Tips

Excess fat can be reduced after sautéing bacon by dabbing the pan with a paper towel. Make sure to leave any of the bacon bits in the pan.

*I have used leftover country ham, torn into bits, instead of bacon.