

# FREEDOM HARVEST FARM

## Hearty & Comforting Creamy Potato Soup

Serves 12



### Ingredients

- 4 lbs. Potatoes, chopped (peeled if desired)
- 1 lb. Bacon (chopped)
- 2 Quarts of Bone Broth (we use chicken bone broth)
- 3-4 T. Oil (for sautéing vegetables)
- 4 Large Carrots, sliced (peeled if desired)
- 4 Stalks of Celery (chopped)
- 1 Large Onion (chopped)
- 1 t. Salt
- 1 t. Ground Black Pepper
- 1 t. Garlic Powder
- 2 t. Dried Parsley
- 2 C. Milk, Cream, or Half & Half
- 4 T. Cornstarch

In a large stockpot, add the oil, bacon, carrots, celery, and onion. Sauté bacon & vegetables on medium-high heat until bacon is fully cooked/browned, vegetables are tender, and onions are translucent.

Next, add the salt, black pepper, garlic powder, and parsley to the pot. Pour in the bone broth and stir well. Now add the chopped potatoes to the stockpot, stirring to combine. Cover the pot with a lid, bring to a low boil and cook until the potatoes are tender.

In a container (glass measuring cup), mix the milk, cream, or half & half and cornstarch. Set aside until the potatoes are fork tender.

Once the potatoes are fork tender, use a potato masher to slightly break up the potatoes. This helps to thicken the soup and makes it easier to eat. Make the soup to your desired consistency/texture.

Once you have achieved the desired consistency/texture, add the cornstarch mixture. Stir continuously as the soup will quickly thicken.

Once the cornstarch mixture is in and the soup has thickened, turn the heat off and the soup is now ready to enjoy.

## NOTES

\*You can use any type of red, white, or golden potato for this soup.

\*It may be necessary to drain excess fat from the bacon and vegetable mix if desired. This depends on the quality of bacon used.

\*You may cook the bacon in a separate pan, drain it, and add it to the soup if desired. We prefer cooking everything in one pot.