PO T A T O  L E E K  S O U P

INGREDIENTS
Makes 8 servings

1 lb. bacon (optional)
5 lbs. potatoes (russet, yukon gold, or whichever your preference, peeled and diced into pieces)
3 leeks, scrubbed thoroughly and diced
3 garlic cloves, minced
1 tsp. salt
2 bay leaves
1/4 tsp. pepper
1 sprig thyme
3 tbsp butter (if not using reserved bacon fat or non-dairy alternative)
7 cups chicken or vegetable stock

For toppings
1/4 cup grated sharp cheddar
Diced scallions

METHOD

Dice bacon and cook until crispy in a large pot, set aside with slotted spoon, reserving bacon fat. If opting for vegetarian or vegan, omit this step. Add garlic and leeks on medium low heat and cook until translucent, around 15 minutes. You may need to add butter, if looking dry.

Add spices, potatoes, and stock. Potatoes should be covered - if they aren’t - top with white wine or beer. Cooking is improv, folks. Bring to a simmer, at least 20 minutes.

Using an immersion blender, or add to a blender, working in several batches. If you prefer some chunkiness to your soup, reserve some whole potatoes in the pot.

Serve with scallions, cheddar and bacon crumbles!