

Rustic Leek and Potato Soup with Bacon

Ingredients:

- 250 gm sliced bacon chopped into 2 mm pieces
- 30 ml unsalted butter
- 2kg chopped leeks (should yield about 2 Litres)
- 15 ml all-purpose (plain) flour
- 1 kg roughly chopped peeled potatoes. (red skinned varieties are best)
- 1 litres good chicken stock
- 1 bay leaf
- Salt and pepper to taste

Method:

1. Cook bacon until crisp in a large Dutch oven. Remove bacon leaving fat behind. Reserve bacon bits to add back at the end
2. Over medium high heat melt butter together with bacon fat.
3. Add leeks and stir well to coat with the fat/butter mixture for about 2 minutes.
4. Reduce heat to medium low, cover pot and let leeks sweat for about 20 minutes until soft but not too mushy. Don't let the leeks burn.
5. Increase heat to medium high, sprinkle flour over leek mixture and cook for about 2 minutes until flour is well melted.
6. Add stock, potatoes and bay leaf and bring to boil.
7. Reduce heat to medium low and let leek potato mixture simmer for 30 minutes or so until potatoes are tender.
8. Before serving remove bay leaf and add reserved bacon bits.

Enjoy with thick slices of crusty bread slathered with best butter. Leftovers can be refrigerated and reheated for several days.