

Smoky Potato Soup with Bacon Croutons

Author: Tarla Fallgatter, cooking class 3/2010



4 tablespoons unsalted butter
2 medium shallots, peeled, thinly sliced
1 1/2 pounds baking potatoes, peeled, sliced 1/3 inch thick
6 cups chicken stock
1/3 cup heavy cream
Salt and pepper to taste
BACON CROUTONS:
4 ounces bacon, cut in 1/2" pieces
2 whole garlic cloves, chopped
1 tablespoon Italian parsley, chopped
1/8 whole baguette, cut into six 1/3-inch slices

Per Serving (excluding unknown items): 372 Calories; 23g Fat (56.0% calories from fat); 11g Protein; 29g Carbohydrate; 2g Dietary Fiber; 55mg Cholesterol; 2539mg Sodium. Exchanges: 2 Grain(Starch); 1 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 4 Fat.

Carolyn T's Tasting Spoons blog:
<http://tastingspoons.com>

Notes: You can also add some cubed cooked turkey or chicken and make this a main meal soup. My advice: cut each bacon crouton into about 3 pieces (after baking them) so they're easier to pick up with the spoon. The larger baguette slice is just too big for one bite.

1. Preheat oven to 375.
2. Melt butter in a large saucepan, add shallots and saute until softened, about 4 minutes. Add potatoes and saute a few minutes, then add chicken stock and bring to a boil. Simmer until potatoes are tender.
3. Pour hot soup mixture (in batches if necessary) into blender or food processor and puree. Return soup to the pan.
4. Meanwhile, in a small frying pan simmer the bacon pieces in 1/2 inch of water over low heat, until tender - about 15 minutes. Transfer the bacon to a mini-food processor. Add the garlic and Italian parsley and puree until smooth.
5. Arrange baguette slices on a baking sheet and spread