

Swiss Potato Soup

A hearty, soothing soup for a cold winter's day

1/2 pound bacon

6 green onions

2 cups chopped onions

6 to 8 medium potatoes, pared and cut in half

6 cups chicken stock or bouillon

2 cups heavy cream

4 to 6 Servings

Swiss Potato Soup

- In skillet, fry bacon until crisp. Drain bacon on paper towel, reserving 2 T drippings in skillet. Crumble bacon.
- In same skillet, saute green onions and onions, reserving a few green onions for garnish.
- In stockpot, cook potatoes in stock. When potatoes are tender, stir in sauteed mixture.
- In blender or food processor puree soup in several batches. Or with hand blender, puree the soup in the pot.
- Return soup to stockpot and add cream and bacon, reserving a few pieces for garnish. Reheat slowly, but do not boil!
- Before serving, garnish with reserved green onions and bacon.