

Potato Bacon Soup

Ingredients

- 4 large baking potatoes (Idaho or russet)
- 12 slices thick-cut Applewood smoked bacon
- 1/2 cup all-purpose flour
- 6 cups milk, heated
- Kosher salt and freshly ground black pepper
- 4 ounces heavy cream

Directions

- Preheat the oven to 350 degrees F.
- Place the potatoes on a roasting tray and bake for 45 minutes. When done, the tip of a paring knife should go through the potatoes easily.
- Slice the bacon into [lardons](#) (thin strips) and cook in a large, heavy-bottomed pot over medium heat until [crisp](#). Remove the bacon from the pot with a slotted spoon and set aside, leaving the [drippings](#) in the pot.
- Add the flour to the drippings in the pot and stir to combine. Cook, without adding color, until the flour and fat has combined, about 1 minute. Pour in the milk while you [whisk](#) to incorporate. Cook over medium heat until bubbly and thickened, stirring frequently, about 15 minutes.
- Scoop out the potato pulp from the skins and add to the milk mixture Mash with the back of a wooden spoon, then puree using an emersion blender until smooth with no lumps.
- Add the cooked bacon (leaving a little out for garnishing the [soup](#)) and heavy cream and season well with salt and pepper. Bring to a simmer for 2 minutes.
- Remove from the heat and ladle the soup into bowls and garnish with remaining bacon.