



POTATO, LEEK & BACON SOUP

INGREDIENTS

- 40g butter
- 4 rashers streaky bacon chopped
- 2 cloves of garlic, chopped
- 1 brown onion chopped
- 2-3 fresh sage leaves finely chopped
- 4 leeks, sliced and well washed
- 4 medium potatoes, peeled & diced
- 2L Chicken stock
- 1 cup cream
- 2 tbsp dill, finely dill



METHOD

- Melt butter in a large casserole pot or heavy bottomed saucepan.
- Add the bacon, onion, garlic and sage and stir until it starts to turn golden.
- Add the leeks, stir well, then cover and turn down the heat. Cook gently for 5 minutes, stirring occasionally .
- Pour in the stock, add the potatoes and bring to the boil. Cover and simmer for 20 minutes until the potatoes are soft.
- Use a stick blender to to blend until smooth.
- Pour in the cream, taste and season with salt, pepper and a dash of lemon juice (if needed).
- Serve with chopped dill, natural yoghurt or sour cream and lots of crusty bread.