

Potato Leek Soup with Bacon

3 Large Leeks

1 stick of Butter

1 cup of heavy cream or $\frac{1}{2}$ and $\frac{1}{2}$

4-6 slices of bacon

3 lbs of small russet potatoes or 6 large. Peeled and cut into small pieces.

6 cups of chicken stock

3 sprigs of fresh Thyme or a teaspoon of dried Thyme

Chives to sprinkle on top

1. Cut tops and bottoms of leeks and clean well. Slice them thin and set aside. You need about 6 cups.
2. Slice bacon into $\frac{1}{2}$ inch pieces.
3. Brown bacon in large pot. Remove when cooked leaving drippings.
4. Cook leeks in bacon drippings then remove and set aside.
5. Add butter to drippings and melt.
6. Add potatoes and chicken broth and cook until tender. Add salt and pepper to taste.
7. When potatoes are fully cooked, mash them lightly with an old time potato masher for a chunky soup or you could use an immersion blender to get a smoother texture.
8. Add cooked leeks and bacon and stir to mix.
9. Makes about 10-12 servings.

From Anna Schulz circa 1960.