

Irish Potato Soup (and it's gluten free)

I'm usually fairly modest when it comes to tooting my own horn, but ya know – This soup is pretty doggone good!! My husband called it the best potato soup he's ever eaten! (and it's so easy to make!)



It's based on just the old fashioned, traditionally Irish potato soup – So enjoy! (And it's gluten free)

What you need:

- 1 Tablespoon of Irish Butter (regular butter will work)
- $\frac{1}{2}$ cup leek, sliced – about one small leek
- $\frac{1}{4}$ -pound Irish bacon cut into pieces (you can use regular, but try to remove most of the white fatty part)
- 2 Large russet potatoes

- 1 Tablespoon of olive oil
- 2 cups chicken broth
- $\frac{3}{4}$ cup half and half
- 1/8 teaspoon ground black pepper
- Chopped parsley for garish

How you do it:

Slice the leek thinly. Melt the butter in the soup pot and lightly sauté the leek until the butter becomes very lightly browned.



Add the olive oil and the bacon, cooking until the bacon becomes brown and cooked through.



Cut the potatoes into small chunks and add to the pot, mixing together well.



Add the broth and bring to a boil, then cover and simmer for about 30-40 minutes, until the potatoes are very soft!

Put about 1 $\frac{1}{2}$ cups of the potatoes, leeks and broth into a blender (you might get some bacon, but remove the larger pieces) and puree until smooth. Return to the pan and mix.

Add the half and half and pepper – serve hot!



Makes about 4 1-cup servings.