

The Ultimate Creamy Potato Soup

Prep Time: 30 minutes Total Time: 30 minute Servings: 6 people Calories: 480 Author: Sam Merritt Submitted By: Leah Kerr

Ingredients

- 6 strips (uncooked) bacon cut into small pieces
- 3 Tablespoons butter unsalted or salted
- 1 medium yellow onion chopped (about 1.5 cup/200g)
- 3 large garlic cloves minced
- ⅓ cup [all-purpose flour](#) 42g
- 2 ½ lbs gold potatoes peeled and diced into pieces no larger than 1" (this was about 6 Large potatoes for me/1.15kg)
- 4 cups chicken broth 945ml
- 2 cups milk 475ml
- 2/3 cup heavy cream 155ml
- 1 ½ teaspoon salt
- 1 teaspoon ground pepper
- 1/4 - 1/2 teaspoon ancho chili powder
- 2/3 cup sour cream 160g
- Shredded cheddar cheese, chives, and additional sour cream and bacon for topping

Instructions

1. Place bacon pieces in a large soup pot over medium heat and cook until bacon is crisp.
2. Remove bacon pieces and set aside, leaving the fat in the pot.
3. Add butter and chopped onion and cook over medium heat until onions are tender (3-5 minutes).
4. Add garlic and cook until fragrant (about 30 seconds).
5. Sprinkle the flour over the ingredients in the pot and stir until smooth (use whisk if needed).
6. Add diced potatoes to the pot along with chicken broth, milk, heavy cream, salt, pepper, and ancho chili powder. Stir well.
7. Bring to a boil and cook until potatoes are tender when pierced with a fork (about 10 minutes).
8. Reduce heat to simmer and remove approximately half of the soup to a blender (be careful, it will be hot!) and puree until smooth (Alternatively you can use an immersion blender.).
9. Return the pureed soup to the pot and add sour cream and bacon pieces, stir well.
10. Allow soup to simmer for 15 minutes.
11. Top with additional sour cream, bacon, cheddar cheese, or chives. Enjoy!