

La Madeleine's Country Potato Soup

La Madeleine's Country Potato Soup is a wonderfully creamy and rich potato soup. This recipe is from Executive Chef Remy Schaal of la Madeleine French Bakery & Cafe. Founded in Dallas in 1983, la Madeleine has many neighborhood cafes and bakeries in five states and Washington, D.C. This is excellent potato soup and one of Avery and Cassidy's favorites.

1/8 cup unsalted butter
2 leeks, thinly sliced (white part only)
1 large yellow onion, sliced
1-1/2 qt. chicken stock
4 large peeled potatoes, sliced evenly in 1/4 inch slices
2 sprigs fresh thyme
1/2 cup heavy cream
1 cup cheddar cheese
1/2 cup bacon cooked and diced
salt to taste

In a large saucepan, add butter, leeks and onions, and cook. (Do not brown vegetables.) Add chicken stock, potatoes, salt and fresh thyme. Cook for 40 minutes over medium heat, stirring frequently to avoid scorching. Add cream, bring to a boil and serve hot. Garnish with Cheddar cheese and diced bacon.