

“Stuffed” potato soup

A perfect foil to the cold weather, this versatile soup can be served for lunch, as a side for dinner or in mini cups as an appetizer.

Ingredients

5 cups chicken stock
4 cups water
2 -2 ½ pounds Yukon gold potatoes
2 cups heavy cream
White pepper, kosher salt
Lemon juice

Bacon bits, chives or scallions, sour cream, cheddar cheese

Cook potatoes: Bring 4 cups each of stock and water to a boil. Peel potatoes and quarter. Add 2 tablespoons salt to the boiling water. Carefully add potatoes and cook until very soft, about 20 minutes.



Purée potatoes: Reserve one cup of the potato water then drain potatoes. Mash with a large fork then place potatoes into a food processor. Puree until smooth (you might have to do in two batches). If potatoes get dry in the processor, add a bit of cooking water.

Prepare soup: Pour puréed potatoes back into the pot. Turn on low heat and pour in two cups of heavy cream. Gently simmer until soup is smooth (add cooking water or stock for thinner soup). Sprinkle in white pepper and salt to taste. Add two tablespoons of lemon juice. Continue to simmer on low heat until flavors meld, about 10 minutes (soup is better prepared a day ahead).



Prepare dish for serving: Chop scallions or chives. Pour soup into bowls or mini cups and garnish with bacon bits, chives, sour cream and cheese.