

Asiago Bisque



Yield: 6-10 servings

Ingredients:

- 1 lb Yukon Gold Potatoes - peeled and cut into ½ - ¾ inch cubes**
- 1 lb Asiago Cheese - grated**
- 6 slices Bacon - chopped**
- 3 medium Celery Stalks - diced**
- 4 medium Carrots - peeled and diced**
- 2 Large Onions - diced**
- 2 Cups Chicken Stock**
- 2 Cups Heavy Cream - can substitute half and half if desired**
- 1 Cup Dry White Wine**
- 6 Tbs Unsalted Butter**
- Kosher Salt and Fresh Ground Black Pepper to taste**

Preparation:

- 1) IF NOT ALREADY COOKED:** Place bacon in a COLD large skillet and place over low to medium-low heat - As the bacon begins to 'curl' flip and continue to cook - Flip regularly until cooked to your liking - Transfer cooked strips to absorbent paper and allow to drain and cool until easily handled - Once cool enough to handle, chop or crumble - Set aside
- 2) Melt butter in a medium/large pot over medium heat - Once butter is melted, add onion, celery, and carrot - Sauté until tender (apx 8-10 minutes)**
- 3) Add potatoes, wine, and chicken stock - Bring to simmer - Allow to cook for 20 minutes or until potatoes are cooked through and soft**
- 4) Remove from heat and, using an immersion blender* purée until smooth**
- 5) Whisk a handful of the grated cheese into the soup at a time until completely melted and smooth - Repeat until all of the cheese has been incorporated**
- 6) Add cream and stir to combine - Return to heat and bring back to a simmer**
- 7) Adjust seasoning with salt and fresh ground black pepper to taste**
- 8) Serve hot garnished with the crumbled bacon, additional grated asiago cheese, some croutons (if desired), and a good 'hunk' of crusty bread**

** Transfer to a blender (in batches if necessary) as alternative*