

# Potato Cream Cheese Soup



Yield: 6-10 servings

## Ingredients:

1 lb Cream Cheese - room temperature and cubed  
6 slices Bacon - chopped  
4 Large Russet Potatoes - peeled and small diced apx ¼ inch 'cubes'  
2 medium Celery Stalks - small diced  
1 medium Carrot - peeled and small diced  
1 medium Onion - diced  
6 Cups Chicken Stock  
1 Cup Sour Cream  
4 Tbs Unsalted Butter  
4 Tbs All Purpose Flour  
Kosher Salt and Fresh Ground Black Pepper to taste

### -OPTIONAL-

8 oz Cremini Mushrooms - small chopped  
1 Cup Frozen Peas  
1 Cup Frozen Corn

### -OPTIONAL GARNISH-

Fresh Chives OR Chopped Green Onions  
A Little Grated Cheese Of Choice  
Additional Crumbled Bacon

## Preparation:

- 1) Place a large skillet over medium-low heat - Add butter and bacon to the cold skillet
- 2) Cook bacon until crispy (apx 15 minutes) - Using a slotted spoon, remove bacon and set aside on paper towel to drain (leaving butter and bacon grease in skillet)
- 3) Add the carrot and onion to the skillet and sauté for 4-5 minutes - Add the celery (and mushrooms if using) - Continue to sauté until celery is tender and onions are translucent apx 3-4 minutes more)
- 4) SLOWLY whisk in the flour 1 Tbs at a time until fully combined - Allow to cook for until the raw flour smell is gone (apx 1-3 minutes - Remove from heat and set aside)
- 5) Place 6-8 quart stock pot over medium-high heat - Add potatoes and chicken stock along with kosher salt to taste (apx 2 tsp) - Bring to a boil
- 6) As soon as a boil has been achieved, reduce heat to medium-low and allow to cook until potatoes are cooked through and tender
- 7) Reduce heat to low and stir in the onion/flour mixture until thoroughly combined
- 8) Using a slotted spoon or a potato masher, mash some of the potatoes (I mash about half the pot - I just draw an imaginary line down the middle and just mash on one side of it until satisfied)
- 9) OPTIONAL - If using, add the frozen peas and/or corn and allow to cook for 4-5 minutes before proceeding
- 10) Stir in the sour cream and cream cheese to the soup and stir until melted and smooth
- 11) Remove from heat - Add the cooked bacon and pepper to taste (apx 2 tsp) and thoroughly combine
- 12) Adjust seasoning - Serve hot garnished as desired with a good 'hunk' of crusty bread