

Smoked Garlic Potato Soup

Garnish:

4 slices smoked bacon, sliced thin and cooked until crispy

Soup:

1 ½ lbs gold fleshed potatoes, about 3-4 medium

1 head of roasted garlic

1 Tbsp butter

1 medium onion, chopped

4 cups chicken broth

Salt to taste

Generous pinch cayenne

½ cup whipping cream

2 cloves smoked garlic, sliced

1. Peel and cut potatoes into cubes. Peel roasted garlic cloves, leave whole.
2. Heat butter in a large saucepan over medium heat. Add onion, saute 4 to 5 minutes or until softened, Add broth, potatoes, garlic, salt and cayenne. Cover and simmer over medium-low heat until potatoes are tender, about 20 minutes.
3. Puree until smooth. Add cream and sliced smoked garlic. Heat until hot but not boiling.
4. Serve hot topped with bacon.
5. Serves 6-8