

# Creamy Potato & Roasted Garlic Soup

Prep time: 45 min.

Cook time: 35 min.

Total time: 1 hr. 20 min.

Serves 4-6

A simple, rich and creamy potato soup with a roasted garlic flavor that is divine. Topped with crispy bacon and sharp cheddar cheese, this soup is perfect for any day of the week.

6 – 8 slices bacon, cooked & crumbled  
2 bulbs garlic, roasted  
1 ½ TBSP. olive oil, divided  
½ onion, diced  
4 cups chicken stock  
5 large potatoes, peeled & diced  
1 ½ cups Sharp Cheddar cheese, grated & divided  
1 cup whole milk  
¼ Tsp. white pepper  
Salt to taste  
2 – 3 green onions, sliced



Preheat oven to 375° F. Cook bacon on a rack inside a baking sheet until crisp. Remove from oven, let cool then crumble. Set aside for garnish.

The Roasted Garlic: cut tops off 2 bulbs and sprinkle with ½ TBSP. olive oil, salt and pepper. Wrap with tin foil and cook for approximately 45 minutes. Once the garlic is soft and nicely golden brown, remove from the oven. Let cool then squeeze the bulbs into a small bowl to remove the garlic. The garlic can go in the oven along with the bacon.

The Soup: add 1 TBSP olive oil and diced onions to a medium saucepan and sauté over medium low heat for 2 minutes with no color. Add chicken stock and potatoes and simmer until potatoes are tender. When the potatoes are tender, add the roasted garlic. Remove from heat and ladle soup into a blender and carefully blend until smooth. Pour soup back into the pot and add 1 cup of the cheddar cheese and stir to melt. Add milk, salt and pepper. Divide soup into bowls and top with remaining cheese, crumbled bacon and green onions.

Note: The bacon & roasted garlic can be done ahead of time & stored in the refrigerator. Remove & bring to room temperature before using.

Author: Sharon

*Irish Ivy Kitchen*

*irishivykitchen@gmail.com*