

Creamy Leek, Potato & Bacon Soup

Irene Sirant

6 cups cubed potatoes
1/4 cup butter
6 slices chopped bacon
1/4 cup flour
1/2 litre cream
2 leeks sliced (white only)
1 tbsp minced garlic or 1/2 tsp from jar
1 cup white wine
70 ounces chicken broth
Salt & pepper to taste

Melt butter, add leeks, bacon & garlic.
Saute 3-5 minutes but don't brown. Add
spuds and sauté another 305 minutes.

Add wine. Add flour & stock & b oil until
spuds are done. Add the cream.