

Perfect Potato Soup

Say goodbye to ho-hum potato soup!

Easy to prepare with ingredients you probably have on hand.

Prep Time: 30 mins

Cook Time: 50 mins

Total Time: 1 hr 20 mins

Servings: 6

- 6 russet potatoes, peeled and cut into 1/2-inch cubes
- 5 slices bacon, cut into 1/2-inch pieces
- 3 tbsps butter
- 2 stalks celery, cut into 1/4-inch slices
- ½ large onion, diced small
- 20 baby carrots, cut into 1/4-inch pieces
- 2 tsps kosher salt, divided
- 1-½ tsps freshly ground black pepper, divided
- 3 tbsps all-purpose flour
- 2 cups half-and-half
- 1-½ cups chicken broth
- ¼ tsp dried thyme
- ⅓ tsp cayenne pepper
- 1 dash ground nutmeg
- 4 green onions, finely sliced
- 1 dash paprika, or to taste



Step 1 – Place potatoes into a large pot and cover with water; bring to a boil. Cook about 10 minutes. Drain.

Step 2 – Place bacon in a large saucepan and cook over medium-high heat, turning occasionally, until crispy. Drain bacon on paper towels. Pour out bacon grease.

Step 3 – Melt butter in the saucepan over medium heat, scraping the bottom of the pan with a flat-edged wooden spoon. Add celery, onion, carrots, 1 tsp salt, and 1/2 tsp pepper; cook and stir until tender, about 10 minutes. Sprinkle in flour; cook and stir for 2 minutes.

Step 4 – Pour half-and-half and chicken broth into the saucepan. Add potatoes, 1 tsp salt, 1/2 tsp pepper, thyme, cayenne pepper, and nutmeg. Bring to a boil, stirring frequently. Stir in bacon pieces. Reduce heat and simmer, stirring often, until flavors combine, about 10 minutes.

Step 5 – Ladle into serving bowls. Garnish with 1/2 tsp pepper, green onions, and paprika.