

PRINCE EDWARD ISLAND, CANADA  
**YUKON GOLD POTATO AND BACON SOUP**



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# PRINCE EDWARD ISLAND YUKON GOLD POTATO AND BACON SOUP

Chef **Austin Clement**

Yield: 8 portions

## Ingredients:

<b>1 cup</b>	chopped onion	<b>5 cups</b>	peeled diced potatoes	<b>1 cup</b>	shredded ADL cheddar cheese
<b>½ cup</b>	chopped carrots	<b>½ tsp</b>	dried sage	<b>1 cup</b>	cream (or yogurt or sour cream)
<b>½ cup</b>	chopped celery	<b>½ lb</b>	diced bacon		Salt and pepper to taste
<b>2L</b>	chicken stock	<b>3 tbsp</b>	ADL butter		

## Method:

Heat the butter in a large dish and add bacon. Cook the bacon over medium heat until it is about half-cooked. Add the onions and celery, and cook for about five minutes. Add the potatoes and chicken stock and bring to a boil. Reduce heat, add sage and simmer, covered, until potatoes are tender, about 10-15 minutes. Pour contents into a large blender and purée (this can be done in batches if your blender is too small). Return to the pot and stir in cheese and cream. Adjust seasoning with salt and pepper. The soup can be thinned with some water or stock if it is too thick.

## To serve:

Serve in large bowls garnished with some sour cream and chives. Some fresh country rolls and a good red wine finish this soup perfectly.