

German Potato Bacon Soup (Deutsche Kartoffel-Speck-Suppe)

Thomas Schnaidt, February 2018

It's a great soup and different from the average potato soup! A great winter-time soup!

- ¼ cup butter
- 2 yellow onions, diced small
- 4 slices bacon, diced small
- 1 bay leaf
- 2 quarts chicken broth
- 4 russet potatoes, diced
- 2 TBSP flour
- 1 TSP dried marjoram
- 1 TSP caraway seed
- salt and ground pepper to taste
- 3 ounces sour cream

Melt butter in a stockpot over medium heat; add onions, bacon, and bay leaf. Cook and stir the onion mixture until the onions are nearly clear, 5 to 7 minutes.

Pour chicken broth into the pot; add potatoes, flour, marjoram, caraway seed, salt, and pepper. Bring the mixture to a boil, reduce heat to medium-low, and simmer until the potatoes are tender, about 20 minutes.

Stir sour cream into the soup; cook another 1 to 2 minutes.