

Potato Soup with Gruyere

10 slices of raw bacon, chopped
1 medium onion, chopped
2 large leeks, chopped
1 lb white cabbage chopped
2 pounds of potatoes, peeled and chopped
6 cups of chicken stock
salt and pepper
2 cups grated Gruyere cheese
1 cup light cream
1 Tbsp dried dill or 2 Tbsp fresh dill (for garnish)

Saute bacon in a large stockpot, over medium heat for 3 minutes. Add onion, leek and cabbage and continue to sauté for another 5 minutes. Add potatoes, stock and season with salt and pepper. Bring to a boil, lower heat and simmer uncovered for 40 minutes. Puree $\frac{1}{2}$ of the soup in a blender or food processor. Return puree to the stockpot. Over medium heat, add cheese, a little bit at a time, stirring until melted. Do not boil. Stir in cream. Serve. Garnish with dill. Serves 6-8.

“This is the best potato and leek soup, I have ever had”- submitted by Cathy Rees