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Washtenaw
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Corn, Leek, and Potato Soup with Green Onions, Cheese, and Crispy Bacon

Serves 6 - 8

This hot, creamy potato soup is the definition of comfort food! Finely chopped leeks are slowly sautéed in bacon fat, diced potatoes are gently cooked in chicken stock, and sweet, juicy corn is added to brighten this simple, yet rich, all around pleasing soup. Perfect for autumn lunches or suppers!

Ingredients:

4 - 5 strips of bacon
3 leeks, finely diced
2 cloves garlic, minced
2 tablespoon butter
8 - 10 Yukon gold potatoes, diced into 1/2" cubes
2 - 3 bay leaves
6 cups chicken broth
1 cup water

1/4 teaspoon thyme
1 teaspoon Kosher salt
1/4 teaspoon black pepper
1 lb frozen corn
1-1/2 cups half-and-half

Garnish:

1 cup sharp cheddar cheese, grated
1/2 cup green onions, thinly sliced

Directions:

1. Fry the bacon in a Dutch oven or large soup pot. When at the crispy stage, remove and drain on a paper towel. Set aside until it's time to garnish the soup. Remove from the pot all but two tablespoons of bacon grease.
2. Add the diced leeks to the pot and sauté until they begin to turn translucent. Add the garlic and butter and continue to sauté another 2-3 minutes until the garlic is fragrant.
3. Add the diced potatoes, bay leaves, chicken broth, water, thyme, salt, and pepper. Bring the soup to a boil. Gently boil until the potatoes are fork tender, about 15 minutes.
4. Add the frozen corn, and stir in the half-and-half. Bring the soup back to a simmer. Season with additional salt and pepper to taste.
5. Crumble the bacon into small pieces, and serve as a garnish along with the grated cheese and sliced green onions. Serve hot, and enjoy!