

Why Herbed Bacon Potato Soup is the Perfect Comfort Food for Chilly Days

When the weather calls for something warm and comforting, this



TIME
3-4 min

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INGREDIENTS

- 4 slices thick-cut bacon, diced
- 1 tablespoon butter
- 1 medium onion, finely chopped
- 2 garlic cloves, minced
- 4 medium russet potatoes, peeled and diced
- 4 cups chicken or vegetable broth
- 1 cup heavy cream
- 1 teaspoon dried thyme
- 1 teaspoon dried parsley
- Salt and pepper to taste
- Fresh parsley or chives (for garnish)

Instructions:

In a large pot or Dutch oven, cook the diced bacon over medium heat until crispy. Remove the bacon with a slotted spoon and set aside, leaving the bacon drippings in the pot.

Add the butter to the pot with the bacon drippings. Stir in the chopped onion and garlic, cooking until softened and fragrant, about 3-4 minutes.

Add the diced potatoes to the pot and pour in the broth. Stir in the thyme, parsley, salt, and pepper.

Bring to a boil, then reduce the heat and simmer for 20-25 minutes, or until the potatoes are tender.

Using an immersion blender, partially blend the soup to create a creamy texture while leaving some

chunks for added heartiness. Alternatively, transfer half the soup to a blender and puree, then return it to the pot.

Stir in the heavy cream and half of the cooked bacon. Adjust the seasoning with more salt and pepper if needed.

Ladle the soup into bowls and garnish with the remaining crispy bacon and fresh parsley or chives.

Serve hot with crusty bread or crackers for dipping.

Tips for the Best Potato Soup:

Use Starchy Potatoes: Russet or Yukon Gold potatoes work best for a creamy texture.

Make it Cheesy: Add shredded cheddar cheese to the soup for an extra layer of flavor.

Customize the Herbs: Swap out thyme and parsley for rosemary or dill for a unique twist.

Why You'll Love This Recipe:

DIRECTIONS

1. **Cook the : Bacon:**
2. In a large pot or : Dutch oven, cook the diced bacon over medium heat until crispy. Remove the bacon with a slotted spoon and set aside, leaving the bacon drippings in the pot.
3. **SautØ the Vegetables:**
4. Add the butter to the pot with the bacon drippings. Stir in the chopped onion and garlic, cooking until softened and fragrant, about 3-4 minutes.
5. **Simmer the : Soup:**
6. Add the diced potatoes to the pot and pour in the broth. Stir in the thyme, parsley, salt, and pepper.
7. Bring to a boil, then reduce the heat and simmer for 20-25 minutes, or until the potatoes are tender.
8. **Blend and : Finish:**
9. Using an immersion blender, partially blend the soup to create a creamy texture while leaving some chunks for added heartiness. Alternatively, transfer half the soup to a blender and puree, then return it to the pot.
10. Stir in the heavy cream and half of the cooked bacon. Adjust the seasoning with more salt and pepper if needed.
11. **Serve and : Garnish:**
12. Ladle the soup into bowls and garnish with the remaining crispy bacon and fresh parsley or chives.
13. Serve hot with crusty bread or crackers for dipping.
14. **Tips for the Best Potato Soup:** Use Starchy Potatoes: Russet or Yukon Gold potatoes work best for a creamy texture.

15. **Make it :** Cheesy: Add shredded cheddar cheese to the soup for an extra layer of flavor.
16. **Customize the :** Herbs: Swap out thyme and parsley for rosemary or dill for a unique twist.
17. **Why You'll Love This Recipe:** This Herbed Bacon Potato Soup is the ultimate comfort food. It's rich, flavorful, and simple to make, making it perfect for any occasion. The crispy bacon adds a smoky, savory note that balances beautifully with the creamy soup base. Whether you're serving a crowd or enjoying a quiet night in, this recipe will warm your heart and belly.
18. **Have you tried this recipe?** Let me know how it turned out in the comments, and share it with friends who love a cozy, hearty meal. Don't forget to follow me for more recipes that make everyday meals extraordinary!

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