

Irish Bacon, Cabbage, and Potato Soup - Hearty, Rustic Comfort

Irish Bacon, Cabbage, and Potato Soup



TIME
30 min

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INGREDIENTS

- 4 slices bacon, chopped
- 1 large head cabbage, chopped
- 4 large potatoes, peeled and cubed
- 4 cups chicken broth
- 2 cups water
- 1 cup milk
- Salt and pepper, to taste

DIRECTIONS

- 1. Cook the Bacon:** In a large soup pot over medium heat, cook the chopped bacon until golden and crisp. Use a slotted spoon to remove the bacon and set aside on a paper towel-lined plate.
- 2. Sauté the Vegetables:** In the same pot with the rendered bacon fat, add chopped cabbage and cubed potatoes. Cook for 10-12 minutes, stirring occasionally, until they begin to soften.
- 3. Add Broth and Simmer:** Pour in:
- 4.** 4 cups chicken broth
- 5.** 2 cups water
- 6.** 1 cup milk
- 7. Stir to combine and bring to a boil.** Reduce heat to a gentle simmer and cook uncovered for 20-25 minutes, or until the potatoes are fork-tender.
- 8. Finish and Serve:** Return the crispy bacon to the pot. Season the soup generously with salt and freshly ground black pepper to taste. Ladle into bowls and serve piping hot.

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Original recipe: <https://chefmaniac.com/irish-bacon-cabbage-and-potato-soup-hearty-rustic-comfort/>