

Easy One-Pot Irish Bacon, Cabbage, and Potato Soup Recipe

Hearty Irish Bacon Cabbage and Potato Soup: A Taste of the Emerald Isle



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12 min

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INGREDIENTS

Bacon: 4 slices, chopped. Use a thick-cut variety if you want more "bite."

Cabbage: 1 large head, chopped into bite-sized ribbons.

Potatoes: 4 large potatoes (Russet or Yukon Gold work best), peeled and cubed.

Chicken Broth: 4 cups. This provides the savory base.

Water: 2 cups.

Milk: 1 cup. Use whole milk for a creamier finish.

Salt and Pepper: To taste.

Swaps and Notes:

The Bacon: If you want a more authentic Irish flavor, you can use Irish back bacon (rashers), but standard American streaky bacon adds a lovely smokiness that really carries the dish.

The Potatoes: Yukon Gold potatoes hold their shape well, while Russets will break down slightly more, creating a naturally thicker, starchier soup.

Vegetarian Option: Skip the bacon and use smoked paprika to get that smoky depth. Swap chicken broth for vegetable broth.

Make it Richer: Swap the milk for heavy cream if you want an ultra-indulgent version.

Step-by-Step Instructions:

Cook the Bacon: In a large heavy-bottomed pot or Dutch oven, cook the chopped bacon over medium heat. You want it to be beautifully crispy. Once

done, use a slotted spoon to remove the bacon bits and set them aside on a paper towel, but keep that liquid gold (the bacon fat) in the pot!

SautØ the Vegetables: Add your chopped cabbage and cubed potatoes directly into the pot with the bacon drippings. SautØ for about 10-12 minutes. This step is crucial because it allows the vegetables to absorb the smoky flavor of the bacon before the liquid is added.

Simmer to Perfection: Pour in the chicken broth, water, and milk. Bring the mixture to a gentle boil, then immediately reduce the heat to low. Cover and simmer for 20-25 minutes. You'll know it's ready when the potatoes are fork-tender.

The Finishing Touch: Stir those crispy bacon bits back into the pot. Taste your soup and season with salt and pepper. Because the bacon and broth are already salty, be sure to taste before adding more!

Tips for Success:

Consistent Cutting: Try to cut your potato cubes into uniform sizes (about 1/2 inch). This ensures they all cook through at the same time.

Deglaze the Pot: When you add the broth, use a wooden spoon to scrape up any brown bits (fond) from the bottom of the pot left over from the bacon. That is where the deep flavor lives!

Texture Preference: If you like a thicker soup, use a potato masher to crush a few of the potato cubes directly in the pot before serving.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: 310 kcal

Fat: 14g

Carbohydrates: 32g

Protein: 12g

Fiber: 5g

Storage and Leftover Tips:

Fridge: Store in an airtight container for up to 3-4 days.

Reheating: Reheat on the stovetop over medium-low heat. You may need to add a splash of broth or milk if the potatoes have absorbed too much liquid overnight.

Freezing: Because of the milk and potatoes, the texture may change slightly if frozen. If you plan to freeze it, I recommend doing so before adding the milk.

More Recipes You Will Love:

The Ultimate Instant Pot Lasagna - For when you need comfort food in a flash.

Easy Roasted Turkey Wings - The perfect Sunday dinner companion.

DIRECTIONS

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8. **Serving Suggestions and Pairings:** This soup is a meal in itself, but it pairs beautifully with a side of crusty soda bread or a simple green salad. For a full-spread appetizer, try serving this alongside this baked kosher salami for a salty, savory start to your meal.
9. If you are looking for a lighter accompaniment, this 3-ingredient egg wrap makes for a great high-protein side that won't weigh you down.
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19. **More Recipes You Will Love:** If you enjoyed this hearty comfort meal, you have to try these other favorites from the ChefManiac kitchen:
20. **The : Ultimate Instant Pot Lasagna** - For when you need comfort food in a flash.
21. **Easy : Roasted Turkey Wings** - The perfect Sunday dinner companion.
22. **Final Thoughts:** There is something incredibly grounding about a bowl of Irish Bacon Cabbage and Potato Soup. It's a reminder that you don't need fancy ingredients to create a world-class meal. It's about the technique, the seasoning, and the love you put into the pot.
23. Did you try this recipe? I'd love to hear how it turned out! Leave a comment below, and don't forget to follow us on social media for more daily recipe inspiration.

SWAPS & NOTES

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-one-pot-irish-bacon-cabbage-and-potato-soup-recipe/>