



# Noreen's Kitchen

## Judy's Potato Soup

### Ingredients

2 to 3 pounds potatoes, peeled & diced	Bacon drippings from cooking bacon
2 cups celery, diced	4 cups water
2 cups onion, diced	4 cups chicken stock
2 cups carrot, diced	Salt and pepper to taste
1/2 pound bacon, cooked & crumbled	

### Step by Step Instructions

Cook carrot, celery and onion in the bacon drippings until onion is slightly translucent and begins to soften.

Add potatoes to the pot and stir well.

Pour water and chicken stock into the pot and stir well.

Bring to a simmer and continue to cook for 20 minutes or until the potatoes are soft but not mushy and the vegetables are cooked through.

At this point if you like, you can do what Judy does and add some noodle style dumplings and allow them to cook in the simmering broth to thicken the soup.

Add the crumbled bacon to the soup and stir well.

Serve and enjoy!

NOTE: If you prefer a creamier soup, add 2 cups of heavy cream or half and half to the soup when it is off the heat and stir through.

## **ENJOY!**