

80 Diapers' Leek and Potato Soup

18 small red new potatoes

6 cups chicken stock

3 leeks, chopped

6 slices bacon, diced, uncooked

2 T butter

2 cups milk

salt and pepper to taste

In a large pot, cover potatoes with water to cover. Bring to a boil and cook until tender.

Meanwhile, saute leeks and bacon in butter just until leeks are clear (not brown).

When potatoes are done, cut them into bite sized pieces. Return potatoes to the pot with the chicken stock, bacon and leeks. Season with salt and pepper. Cook over medium heat until simmering, then remove from heat and stir in milk. Serve immediately.

Serves 8-10

Variation: If you'd like a creamier soup, you can run a cup of the broth and a few of the potatoes through the blender, then add it back in to the soup with the milk.