

Potato Soup w/ Thyme

5-6 potatoes peeled and cubed
32 ounces vegetable broth
¼ cup onion diced
2-3 slices bacon chopped
1 tsp Thyme
1 to 1 ½ cup Half and half
¼ cup cheddar cheese
1-3 Tablespoons sour cream
Salt and pepper
Pinch of cayenne pepper

1. Boil the potatoes in the vegetable broth until tender when pierced with a fork.
2. Cook bacon until crispy then add the onions and sauté in bacon until translucent.
3. Add Thyme and cayenne pepper and cook until fragrant, about 30 seconds to a minute.
4. Add bacon, thyme, onion mixture to the potatoes and broth.
5. Pull half of the potato mixture out and blend in a blender until smooth. Place a towel over the top when blending to protect yourself from the hot soup which may spew out if too full. If mixture is too thick to blend well add a little half and half. Return to pot.
6. Stir in about a cup of the half and half or until soup is desired consistency
7. Stir in cheese and sourcream until well blended and melted
8. Season with salt and pepper
9. Serve