

'Out of Bron's Kitchen'

Potato, bacon and leek soup

1kg peeled and diced potato

2 rashers bacon, chopped or 200gms diced bacon

1 leek, sliced and cleaned well (to wash a leek, slice lengthways and run cold water between the layers)

1 brown onion, diced

1 litre liquid vegetable or chicken stock

Cover the potatoes with the stock and a little extra water if needed. Bring the potatoes to boil in the stock and cook until softened. While this is happening cook the onion, leek and bacon gently until just starting to colour in a pan with a splash of vegetable oil. Drain well and add to the potatoes. Blend until smooth using a stick blender or food processor. Add a little extra milk or cream if soup is too thick. Serve with some chopped chives sprinkled over the top.