

**German Potato Soup**  
**w. Bacon and Rye Bread Croutons**  
10 servings

**Ingredients:**

2 lbs potatoes, peeled, diced  
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1.5 qt chicken broth  
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1 carrot, peeled and finely diced  
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2 zucchini, peeled and finely diced  
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5 slices of bacon, most of the fat removed, cut into ½" pieces  
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5 slices rye bread, diced  
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Marjoram  
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Italian parsley  
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2 garlic cloves  
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½ cup sour cream  
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Salt, Black pepper (mill)  
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**Preparation:**

In a small skillet cook the bacon pieces until crisp, remove from grease. Brown the diced bread in the bacon grease until golden brown. Drain and dry on a paper towel.

Boil the combined broth and add half of the diced potatoes, half of the diced zucchini and all of the diced carrots. Simmer for about 15-20 minutes until the veggies are soft.

Puree the soup with an immersion blender.

Cut the parsley into small pieces and finely dice the garlic.

Add the second half of the potato and zucchini dice to the soup and simmer another 15 minutes or so until tender.

Add the bacon, the herbs and garlic, as well as salt and cracked pepper to taste.

Mix the sour cream into the soup, ladle into pre-warmed bowls and garnish with the croutons.