

FALL FAVORITE RECIPES: POTATO BACON AND CHEDDAR SOUP IN SOURDOUGH BREAD BOWL AND DIY RUTABAGA VOTIVES

Potato Bacon Soup in Sourdough Bread Bowl



Since soup has top billing at my house this time of year I'm sharing another Fall Favorite Recipe from my archives. My family is always eager to eat a hot bowl of soup especially when dinner is a giant bread bowl filled with potato bacon and cheddar soup. With the addition of California's renowned *Boudins'* Sourdough, this recipe is simple perfection.

I'm also sharing one of my favorite DIY projects to dress up your holiday table or sideboard, Rutabaga Votive candles.



Idaho Potato Bacon and Cheddar Soup

2016-10-14 18:00:27



Serves 6

[Write a review](#)

[Save Recipe](#)

Print

Prep Time

5 min

Cook Time

30 min

Prep Time

5 min

Cook Time

30 min

Ingredients

1. 6 cups Idaho potatoes
2. 6 cups cold water
3. 3 tablespoons chicken base
4. 1/2 pound bacon
5. 2 tablespoon bacon fat
6. 1 large white onion
7. 2 bay leaf
8. 5 1/2 cups shredded cheddar cheese
9. 1 cup table cream
10. salt and fresh cracked black pepper to taste
11. 4-6 small round bread

Instructions

1. Brown rough chopped bacon in a heavy bottom stock pot on medium high heat until crisp, remove cooked bacon and set aside, drain excess fat from pan leaving about 2 tablespoons to sauté onions. Cook chopped onion until translucent, add cold water, chicken base, bay leaf and chopped potatoes, bring to a boil, reduce heat to medium and add salt and pepper to taste.
2. Cook for 30 minutes or until potatoes are fork tender, gently mash the potatoes with a

- potato masher to thicken soup making sure to leave about half of the potatoes chunky.
3. Reduce heat to low, add table cream and 5 cups cheese, reserve 1/2 cup for garnish and stir until cheese has melted, do not boil. Add more salt and pepper to taste.
 4. Cut a hole in the top of the bread rounds, set topper aside, create a reservoir in the bread round by pinching out the soft center, leaving a 1/2 inch thickness.
 5. Ladle hot soup into bread bowls and garnish with remaining cheese and crumbled bacon.

By Rebecka Evans

At Home with Rebecka <http://athomewithrebecka.com/>



Inspired by [Martha Stewart's Pumpkin Votive Holders](#) and Apple Votive Holders, Rutabaga Votive Candles are elegant and have a natural beauty that will add a new twist to your Holiday table.

To make

Using a melon baller, carve out a well in the center of the root end of the rutabaga, if the bottom of the

vegetable is uneven use a sharp knife to create a flat bottom. Fill with votive candles. Optional, carve a deeper well leaving a very thin layer of rutabaga. This will create a glowing candle.