



## Potato Soup

- ½ lb pound bacon, cooked- save ¼ cup bacon grease for the soup
- 1 large fennel bulb, chopped
- 3 celery ribs, chopped
- 1 onion, chopped
- 2 cloves garlic, chopped
- 2 tablespoons chicken bouillon
- 1 tablespoon The Prime Ingredient Original Mediterranean Spice Blend
- 4 extra large or 6 large golden (or other thin skin) potato- baked and chopped (skin on)

Heat the grease from the bacon. Add the fennel, celery, and onion. Sweat the vegetables covered for 5-7 minutes. Add the garlic, The Prime Ingredient, and bouillon. Stir to combine. Add the potatoes and 6 cups of water. Cover with the lid and let simmer for 20 minutes. Using an immersion blender, blend the soup to your desired consistency.