Potato Soup

2 strips bacon

2 stalks celery, diced

1/2 onion, chopped

3-4 carrots, brunoise

2 cloves garlic, minced

3-4 potatoes, medium dice

2 teaspoons chicken granules, 2 cups water

2 T butter

2 tablespoons all-purpose flour

1 cup half and half cream

salt and pepper to taste

Directions:

Medium dice potatoes and place in a large pot halfway filled with water. Turn to high and boil the potatoes until tender.

Chop the onion, each person should cut 1 carrot to julienne, then brunoise

Cut celery diagonally

In a saucepan, cook the bacon over medium heat until done. Remove bacon from pan, and set aside. Do not drain off grease

In the bacon grease remaining in the pan, sauté the celery, carrots and onion until onion begins to turn clear. Add the garlic, and continue cooking for 1 to 2 minutes.

Sauté for 3 to 4 minutes

When potatoes are tender drain off ¾ of the liquid. Add bacon, celery onions and garlic.

In a separate pan, melt the butter over medium heat. Whisk in the flour. Cook stirring constantly, for 1 to 2 minutes. Whisk in the half and half cream. Whisk in the chicken broth (2 t chicken granules + 2 cups water) Bring the cream mixture to a boil, and cook, stirring constantly, until thickened. Stir the cream mixture into the potato mixture. Adjust seasonings to taste. Top with cheese