













Potato Bacon Soup

Disney's Animal Kingdom Lodge

Boma

Ingredients

-  2 ounces Onions
-  2 ounces Bacon Fat
-  2 ounces Flour
-  8 ounces White Wine
-  8 ounces Chicken Stock
-  8 ounces Heavy Cream
-  8 ounces Milk
-  ½ tsp Nutmeg
-  Salt and Pepper to taste
-  10 ounces Russet Potatoes, blanched
-  3 ounces Bacon Bits, save grease
-  Scallions for garnish



Directions

1. Caramelize onions in rendered bacon fat. Add flour to make a roux. Cook until golden brown (blond.)
2. Reduce wine by half and add to stock.
3. Incorporate stock, milk, and cream to roux.
4. Burr-mix the soup until it is smooth and has a creamy consistency.
5. Adjust seasonings along with salt and pepper.
6. Prepare service, add bacon and garnish with scallions.

