



BROWN POTATO SOUP WITH SPAETZLE AND BACON

INGREDIENTS

SOUP

- 4 Russet potatoes
- 3/4 lb bacon (keep grease)
- 7 eggs
- 3 tbsps. white flour
- 3 quarts water
- Salt and pepper to taste

SPAETZLE

- 1 1/4 cup white flour
- 1/2 tsp salt
- 1/2 tsp pepper
- 1 egg
- 1 egg shell of water

DIRECTIONS

COOKING TIME FOR SOUP = 1 HR / AGING TIME FOR SOUP = 2 HRS

SOUP

1. In an 8 quart pot , cook peeled and cubed potatoes in water with 1 tbsp salt. Bring to boil; then simmer.
2. In an 10—11 inch pan, cook bacon until crispy. Remove the bacon from the pan, but leave the grease in pan.
3. Bring grease to medium high temperature; then stir in 3 tbsps flour.
4. Stir flour and grease until it turns into a dark golden brown gravy. DO NOT BURN.
5. Use 1 cup hot potato water from pot and stir into gravy. Stir until mixture is blended. Set aside.

SPAETZLE

1. Mix dry ingredients plus 1 egg together. Set aside egg shell.
2. Add water to the mixture using the egg shell as a measuring tool until the mixture becomes a pasty dough. Set aside.
3. In a small pan, cook spaetzle until firm. Once done, place tsp size drops of the spaetzle mixture into the browned grease gravy keeping the individual drops separated as much as possible

COMBINING THE SOUP, SPAETZLE AND BACON

Once the spaetzle drops have been added to the brown grease gravy, transfer the entire mixture to the pot of simmering potatoes. Now, whip 6 eggs into the potato soup pot with a fork. Mince the crispy bacon and add it to the soup pot. Let soup cook for 30 min; then let it sit and cool for at least 2 hrs. Reheat when ready to eat.