



## Ham and Potato Soup

Amazing flavor with substance! I love the flavors and textures for a soup. Sometimes I use the items that are starting to "mature" too fast.

Serves 6

2 tbsp	olive oil
2 tbsp	unsalted butter
1 large	yellow onion, diced
2-3 medium	carrots, diced
3 ribs	celery, diced
2 cloves	garlic, minced
1 large	ham hock/shank
6 cups	chicken stock
2	bay leaves
2 sprigs	thyme
2-3 lbs	russet or Yukon gold potatoes, peeled and cut into small pieces
1-1/2 cups	cooked ham, diced
	Freshly ground pepper
1/2 cup	heavy cream, room temperature
	Sour cream

1. In a Dutch oven or large stock pot, heat oil and butter on medium heat. Add onions, carrots and celery, sauté for 7 to 8 minutes. Add garlic and cook for one minute.
2. Add ham hock, stock, bay leaves and thyme. Bring to a low simmer. Cover and simmer for 45 minutes. Add potatoes and simmer for 15 minutes.
3. Remove ham hock, cut off any meat still attached. Add chopped ham and pepper. Stir in the cream, salt and pepper for more flavor if needed.
4. Serve hot with a dollop of sour cream.