

# Potato Soup

2 tablespoon Butter Olive Oil  
4 Slices of thick-cut bacon, cut into small pieces  
1 onion, finely chopped  
2 scallions, sliced (white and green part separated)  
Kosher Salt  
3 tablespoons all purpose flour  
¼ teaspoon of celery seeds  
¼ teaspoon ground white pepper  
1 ½ pounds of russet potatoes, peeled and cut into ½ inch pieces  
1 cup half and half  
2 ounce cream cheese  
1 tablespoon grated parmesan cheese  
2 tablespoons of Baklouti Chili Olive Oil  
Shredded cheddar cheese and chopped fresh chives for topping

Place cut potatoes in 4 cups of water and a 1 teaspoon salt to the pot. Bring to a boil over high heat, then reduce the heat to medium and simmer until the potatoes are tender but not falling apart – 10 min.

Remove from pot and let cool - then transfer ½ cup of the potatoes to a blender, add the half and half, cream cheese and parmesan and blend until very smooth. Set aside

Heat Butter Olive Oil in a large pot over medium high heat. Add the bacon and cook, stirring occasionally, until crisp, 4-6 minutes. Remove the bacon and transfer onto paper towel lined plate.

Using the same pot reduce the heat to medium and add the onion, scallion whites and a big pinch of salt to the pot. Cook, stirring occasionally, until the onion is soft but not browned, about 7-8 min. Add the flour, celery seeds and white pepper; stir until combined.

Gently stir in the potato mixture into the pot with the onions and scallions, add scallion greens, potatoes and bacon. Bring to a gentle simmer over medium heat; season with salt. Serve in bowls and top with cheddar cheese, chives and drizzle Baklouti Chili Olive Oil.