

# New England Ramp Soup

## Ingredients:

- 3 Tablespoons Butter
- 1lb or 4-6 Cups Ramps
- 4 Celery Stalks
- 6 Large Potatoes
- 2 Qt or 8 Cups Vegetable or Bone Stock
- 1 to 2 Bay Leaves
- 1 1/2 Cups Heavy Cream
- Bacon



## Steps:

1. Cut the ramps, celery, and potatoes into large dice (about 1in sized pieces).
2. Melt butter in a large pot over medium-high heat and then add the celery and ramps. Cover with a lid and let cook until tender, stirring occasionally.
3. Add the broth and bring back to a boil, then add Potatoes and bay leaves. Re-cover with lid and stir occasionally.
4. While it sits, cook your bacon until crispy over medium heat and crumble into bacon bits.
5. Once the potatoes can be easily pierced with a fork- about 30min-1hr, remove the bay leaves and turn off the heat. Blend with an emulsion blender or in batches in a food processor until just barely smooth.
6. Mix in heavy cream and serve hot. Sprinkle the bacon on top and serve with a side of warm bread for hearty and delicious meal!