

# LOADED POTATO SOUP



**Rosie's Preserving School**  
PRESERVING PRESERVING

# EQUIPMENT LIST

- chopping board
- knife
- ladle
- wide mouth funnel
- small dish
- cloth
- head space gauge
- your chosen jars and seals
- large pan
- large bowl

The quantities overleaf are for 5x 1000ml jars, or 10 x 500ml  
Increase ingredients if you want to make bigger jars

*Don't stress about getting the equipment right or if you don't have certain bits of kit - there is always a way round it! The workshops will be relaxed and there is almost nothing you could come up with that hasn't been solved before - the aim is to enjoy it!*

*Rosie*

# INGREDIENTS

<input checked="" type="checkbox"/> potatoes	3kgs	6lbs
<input checked="" type="checkbox"/> bacon	300g	12oz
<input checked="" type="checkbox"/> garlic cloves, finely chopped	5	
<input checked="" type="checkbox"/> onion, large, chopped	1	
<input checked="" type="checkbox"/> celery stalk, finely chopped	1	
<input checked="" type="checkbox"/> stock, vegetable or chicken	1.5ltrs	3 pints
<input checked="" type="checkbox"/> chives, chopped	2 tablespoons	
<input type="checkbox"/> paprika	1 teaspoon	
<input checked="" type="checkbox"/> sea salt	1 teaspoon	
<input checked="" type="checkbox"/> ground black pepper	half teaspoon	
<input checked="" type="checkbox"/> cayenne pepper	quarter teaspoon	
<input checked="" type="checkbox"/> dried sage	quarter teaspoon	



# METHOD

## BEFORE THE WORKSHOP

Get your jars warmed, lids and seals organised

Canner prepped with water, heat turned on under the canner. Just before the Workshop prepare a large bowl of cold water and add some salt.

Peel the potatoes and cut into dice, leave in cold water until needed.

## WORKSHOP

You will need a large stock pot or pan.

Cut the bacon into short pieces and cook in the pan for 5-8 minutes until crispy. Lift out with a slotted spoon and put onto a plate to cool.

Add the onion, garlic and celery to the pan and cook until the onion is translucent, about 5 minutes.

Add potatoes, stock, and crumbled bacon, mix well then bring to the boil.

Add chives, salt, pepper, cayenne and paprika, and the sage. Again, mix well. Reduce the heat and cook on for around 15 minutes, stirring often to prevent sticking.

Fill your jars, leaving 3cms/1 inch headspace

### **Remove air bubbles!**

Close the canner and heat on high. Vent for 10 minutes

Apply the weight and bring the pressure to 10lbs psi

Process for 75mins for 500ml/1 pint jars and 90 mins for 1000ml/1 quart

To use: thicken with a cornflour plus water mix, if needed, and serve with a swirl of cream and top with grated cheese.