



IL MITO is located at 6913 W North Avenue, Wauwatosa, WI 53213

Feker's Family Recipe Contest Revived Pepper and Potato Soup

Shared by Eileen Stefanski

The Story Behind the Recipe: I have been making this soup since I was married 30 years ago. I've tweaked it many times, but the core ingredients have stayed the same.

ingredients

- 2 large Potatoes, peeled and diced very small
- 1 large onion, finely chopped
- 1 large green poblanos pepper, seeded and chopped
- 1 large carrot, peeled and chopped
- 1 large red pepper, seeded and chopped
- 6 oz. apple smoked bacon, chopped
- 1 serrano pepper seeded and chopped
- 1/4 tsp. pepper (white if available)
- 1/4 tsp of paprika
- 16 oz. chicken broth
- 1 egg yolk
- 1/4 cup heavy cream
- 1/2 cup cheddar cheese

directions

- Sauté the bacon until the fat has rendered, remove the crispy bacon and reserve.
- In that same pan sauté the potatoes, onion, poblanos, Serrano chili, red peppers and carrot for about 15 minutes, or until softened.
- Add the white pepper, the paprika and cook for one minute longer. Add broth to the mixture, bring to a boil, then reduce to a simmer.
- Remove 1/4 of the ingredients and blend the rest with an immersion blender until smooth.
- Heat to a boil, then turn heat down, and return the whole ingredients into the mix.
- Beat yolk with cream in small bowl. Stir in 1/2 cup hot soup to temper yolk. Add yolk mixture back to saucepan. Gently heat soup, but do not boil.
- Garnish bowls with cheese and crispy bacon.