



Smoke Ham Hock & Potato Soup

A RECIPE FROM BACK HOME FARMS

ingredients

- 1 1/2 cups chopped onion
- 3/4 cup chopped carrots
- 3/4 cup chopped celery
- 2 minced garlic cloves
- 2-4 BHF smoked pork hocks
- 6 cups stock (use hocks to make stock)
- 1/2 lb BHF smoked bacon
- 2 bay leaves
- 2 sprigs thyme (can use dry too)
- 2 pounds Russet potatoes, peeled, and cut into 3/4-inch cubes
- 1/2 teaspoon ground pepper
- 1/4 cup whipping cream
- Salt to taste
- Cheese for topping (optional)

directions

- Chop bacon and put in a large, Dutch oven on medium high heat.
- Add the onions, carrots, celery, and sauté for 7 to 8 minutes until bacon is crispy.
- Add the garlic and cook for a minute more.
- Strain most of grease off.
- Add 6 cups of stock and hocks. Add bay leaves and thyme.
- Bring to a boil, lower the heat to maintain a simmer.
- Cover and simmer for 45 minutes
- Add the potatoes and simmer for 15 more minutes, until they are cooked through.
- Remove the ham hocks from the soup.
- Add 1-1/2 c cooked potatoes and 1-2 cups of broth to a medium bowl.
- Purée and add back to soup to give the soup body
- Cut away the meat and chop or shred
- Add the chopped ham and black pepper to the soup.
- Stir in the cream.
- Taste for salt and pepper and add more if needed.
- Remove bay leaves before serving.