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[The Ultimate Best Homemade Potato Soup Recipe](#)

A warm, comforting bowl of homemade potato soup is the perfect meal for chilly UK and US evenings. This creamy, budget-friendly recipe is packed with simple ingredients, rich flavour, and a smooth texture that everyone loves. Whether you're cooking for family or craving a cosy dinner, this easy potato soup delivers the ultimate comfort food experience—ready in minutes and perfect for any season.



Best Homemade Potato Soup

Ingredients (Best Homemade Potato Soup)

- 6 medium Russet potatoes, chopped into bite-sized pieces
- 1 onion, finely diced
- 3 carrots, peeled and thinly sliced
- 3 stalks celery, finely diced
- 6 slices bacon, cooked and crumbled
- 8 cups vegetable or chicken broth
- 1 cup milk
- ½ cup heavy cream
- 1 teaspoon minced parsley
- Salt and pepper, to taste
- 3 tablespoons all-purpose flour (corn starch can be used as a substitute)
- 1 cup finely grated cheese of your choice

How To Make Best Homemade Potato Soup

- In a soup pot, cook the bacon until the fat is crispy. Once cooked, remove the bacon from the pot and set it aside. Pour off most of the bacon fat, but keep some in the pot. Do not clean the pot.
- Return the pot to medium heat and add in the diced onion, celery, and carrot. Stir and cook for two minutes.
- Add in the diced potatoes, salt, pepper, and any additional seasonings you prefer.
- Pour in the broth and bring it to a low boil. Let it cook for about 10 minutes or until the potatoes start to soften.
- In a separate bowl, whisk together the flour and milk until smooth. Add this mixture to the pot, stirring continuously. Cook for another 5 minutes.
- Carefully scoop out about ¼ to ½ of the soup and process it in a blender or food processor until smooth. Slowly add this back into the pot, being cautious to avoid splashing.
- Stir in the crumbled bacon, reserving some for garnish.
- Serve the soup in bowls, garnished with parsley, remaining bacon, and a sprinkle of cheese. Enjoy!

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