

Creamy Potato Leek Soup

- 8 potatoes, peeled and cubed
 - 4 cups chicken broth
 - 1 pound bacon, cut into 1 inch pieces
 - 3 leeks, sliced
 - 1 cup heavy cream
1. In a large saucepan or stockpot, bring potatoes and chicken broth to a boil. Cook until potatoes are tender. Meanwhile, place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, reserving 3 tablespoons of grease and set aside. Sauté the leeks in the frying pan with the reserved bacon grease 8 to 10 minutes.
 2. When the potatoes are tender, stir in the fried leeks, heavy cream and bacon. Stir to blend and remove from heat. Serve hot.

Cilantro Lime Sauce

1 cup mayonnaise
1 cup sour cream
1/2 bunch [garlic](#) greens , chopped
1/2 bunch [cilantro leaves](#), chopped
[Juice](#) from one lime

In a medium-size bowl, combine mayonnaise, sour cream, garlic greens, cilantro leaves, and lime juice.

Refrigerate at least 1/2 hour before servings (the longer you refrigerate, the better the flavors blend together).

This is great with grilled fish.