



POTATO RAGOUT

Ingredients

- 1 1/2 lbs. potatoes (either Red or Yukon Gold), one-inch dice
- 6 slices of bacon, cut in 1/4 inch strips
- 1 large yellow onion, coarsely chopped
- 1 Tbsp. flour
- 2 Tbsp. water
- 1 large clove garlic, minced
- 1 Tbsp. tomato paste
- 1 1/2 cups chicken stock
- 1 bay leaf
- salt and pepper to taste
- 4 Tbsp. chopped parsley

- 1 Prep everything: dice the potatoes, chop the onion, slice the bacon, mince the garlic, and chop your parsley. Cover the potatoes in cold water and set aside.

I used a small Dutch oven pot to make my ragout.

- 2 Cook bacon over medium-high heat until crisp. Remove bacon to paper towel to drain. Drain bacon grease from pot.

Add onions and crisp bacon back to pot, cook until onion is translucent. Dissolve flour in 2 Tbsp. of water, and add to onions. Cook for 2 minutes.

- 3 Drain the potatoes. Add potatoes, garlic, and tomato paste. Stir until well-mixed together.

Add chicken broth, bay leaf, and salt and pepper to taste. Bring to a boil. Reduce heat, cover, and simmer for 25 minutes. Sprinkle with chopped parsley and serve.

Makes four servings.