

Treasure Barrel

Polish Potato Soup Recipe - Cozy Family Favorite

20 min Prep time	**40 min** Cook time	**1 h** Total time
6 Servings	**Easy** Difficulty	**Polish** Cuisine

Ingredients

For the Soup

- [ ] 2 tablespoons unsalted butter
- [ ] 1 large yellow onion, finely chopped
- [ ] 2 medium carrots, peeled and diced
- [ ] 6 ounces smoked turkey ham, diced
- [ ] 2 pounds Yukon Gold potatoes, peeled and cut into 1/2-inch cubes
- [ ] 6 cups chicken or vegetable broth
- [ ] 2 bay leaves
- [ ] 1 tablespoon dried marjoram
- [ ] 1/2 cup heavy cream
- [ ] Salt and freshly ground black pepper to taste

For Garnish (Optional)

- [ ] Fresh dill, chopped
- [ ] Sour cream or plain yogurt

Instructions

1. Begin by melting the butter in a large Dutch oven or heavy-bottomed pot over medium heat. There's such a gentle, promising sound to butter melting, isn't there? Once it's foaming slightly, add your chopped onion and cook, stirring occasionally, until it's soft and translucent, which usually takes about 5-7 minutes. Then, add the diced carrots and the smoked turkey ham. Let them cook together for another 5 minutes, allowing the turkey ham to get a little color and release its delicious smoky flavor into the butter. Your kitchen should be starting to smell amazing right about now.

2. Now, it's time for the heart of the soup. Add your cubed potatoes to the pot, giving everything a good stir to coat them in the buttery, oniony goodness. Pour in the chicken or vegetable broth, then add the two bay leaves. Increase the heat to bring the soup to a boil, then immediately reduce it to a gentle, steady simmer. You don't want a rolling boil here, just a soft bubbling that tells you everything is happily cooking away. It is this slow process that yields the best results, just like our easy banana bread recipe.

3. Let the soup simmer partially covered for about 20-25 minutes. This is the patient part. During this time, the potatoes will become perfectly tender, easily pierced with a fork. While it's simmering, rub the dried marjoram between your palms and sprinkle it into the pot. This little action releases the herb's essential oils and fragrance. Give it a gentle stir. Once the potatoes are soft, remove the bay leaves and season generously with salt and pepper to your personal taste.

4 For the final, creamy touch, you'll want to temper the cream. Ladle about half a cup of the hot soup broth into a small bowl with the heavy cream and whisk them together. This gently warms the cream so it won't curdle when you add it to the hot pot. Pour the tempered cream mixture back into the soup and stir until it's beautifully combined. Let it heat through for another minute or two, but don't let it boil. Ladle into bowls and garnish with a generous sprinkle of fresh dill and a dollop of sour cream if you'd like.

Nutrition per serving

380 kcal	12 g	35 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- The flavor of this soup deepens beautifully overnight, making it a fantastic option for leftovers. The potatoes will soak up even more of the savory broth, and it’s just so good the next day.
- Don't be shy with the black pepper! The gentle warmth of freshly cracked pepper provides a lovely contrast to the creamy potatoes and the sweetness of the carrots. It really elevates the whole dish.
- If you have the time while the soup is simmering, you could easily make a quick side or dessert. I find the timing is perfect for something like our easy banana muffins.