

# Potato Leek Soup

This is one of my favorite fall soups. I love to serve it with whole wheat cheese sandwiches.

## Ingredients

3 potatoes, peeled and chopped  
1 ½ cup green cabbage, chopped  
1 leek diced (use only the white and lightest green part, rinse well)  
½ cup chopped onion  
4 carrots, diced  
¼ cup chopped parsley  
1 teaspoon salt  
½ teaspoon pepper  
½ teaspoon caraway seeds  
1 bay leaf  
½ cup sour cream  
8 oz cooked, crumbled bacon

## Directions

Dump everything into a crockpot except the sour cream and bacon. Cook on low 8-10 hours, or high 4-5 hours. Discard bay leaf. Put the sour cream in a small bowl, whisk in some of the hot broth from the soup to temper the cream (so it doesn't get chunky), then add the cream/broth mix to the soup and stir in. Top with cooked, crumbled bacon.