

Pepperoni Soup II

1 cup sliced Pepperoni, cut into 1/4-inch strips
1 tablespoon butter or oil
1 medium onion, diced
1 clove garlic, minced
2 medium baking potatoes, peeled and cut bite-size
1 can (14 ½ oz) chicken broth
½ cup heavy cream

In medium skillet over medium heat, cook pepperoni until crisp, about 3 to 5 minutes. Drain pepperoni on paper towels; set aside. Discard drippings. In medium saucepan with lid, heat butter over medium heat. Add onions and cook, stirring until soft, about 3 minutes. Stir in garlic. Add potatoes and chicken broth. Bring mixture to a boil, cover pan and lower heat. Cook until potatoes are soft, about 20 minutes. Remove lid; stir in cream.

Ladle soup into bowls and sprinkle with pepperoni. Garnish with sour cream, shredded cheddar cheese, and chopped chives or scallions, if desired.

RainiePiccione