



 **AMAWATERWAYS**
BAVARIAN POTATO SOUP RECIPE

Enjoy this well-loved recipe from the storied Bavarian region

A perfect way to stave off the chills of autumn and winter months, this iconic recipe is still treasured on board our Europe itineraries all-year round. With Germany harvesting nearly nine million tons of potatoes a year, it's no wonder that this region created its own variation of this well-loved soup.

Using other vegetables widely grown throughout Bavaria such as leeks and celery, our expert chefs combined these elements to craft a delightful dish that is well-loved by our guests.



BAVARIAN POTATO SOUP RECIPE

Ingredients

- 1/2 lbs bacon, diced
- 2-1/2 lbs potatoes, peeled and cut into 1/2-inch cubes
- 2 large carrots, finely chopped
- 3 celery ribs, finely chopped
- 4 leeks, finely chopped
- 2 teaspoons salt
- 1/2 teaspoon dried marjoram
- 1/4 teaspoon pepper
- Fresh parsley, chopped

Preparation Method

Fry the bacon in a large saucepan. Once fried, drain all but two tablespoons of the drippings. Add vegetables, seasonings and enough water or vegetable broth to cover (about 4 cups) to the saucepan with the bacon. Cover the saucepan and simmer for 2 hours. Garnish the soup with the chopped parsley, if desired.

Makes 4-6 servings

This delicious recipe can be enjoyed throughout the Bavarian region, which you can explore with AmaWaterways as you journey along the legendary Danube River.



To book your AmaWaterways cruise, contact:

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