

## Pressure Cooker Potato Soup

---

[Percolate: The recipe newsletter for busy people](#)



Hey-O!

Here in NYC we are currently experiencing the most bi-polar winter in the history of ever. Three times since the start of 2017 we've had warm, sunny, 60 degree days that were quickly followed by snow. As in, lots of snow, inches accumulated, not just flurries. Figure yourself out, please, Mother Nature.

However there is one good thing about this insane weather: It gets me excited for the actual springtime coming (eventually) right around the corner. This week's Pressure Cooker Potato Soup (see below) is a bipolar weather by-product; it comes together crazy fast and is dead simple to make. Seriously, my toddler could make this soup no probs. And, if your weather is just as flip-flopped as ours has been, you could have a big, steamy, hot bowl of potato soup one day... and a chilled, Vichyssoise Francophile version the next. Double duty!

Before you get to cooking, I've got some news for ya, regarding some upcoming changes happening in the Percolate kitchen. What's in store for subscribers? So much good stuff!

First, starting this week, the Percolate newsletter will now be a weekly operation, landing in your inboxes every Saturday morning instead of twice a month.

Second, I'm upping my "guides and how-to's" game over on the website, with more helpful checklists, guides and the like to get you sorted in the kitchen. Keep an eye out next week for my guide on how to properly care

for your cast iron pan so it stays good and nonstick. There's also an "Out of This? Use That" sheet for ingredient substitutions in the works, plus a guide for transcribing recipes from metric to imperial (or the other way around!).

I've got a major website overhaul happening behind the scenes and hope to soon reveal a new, more comprehensive website chock full of kitchen resources. That way, it will be easier than ever to help you cook easy, simple, fast meals without sacrificing too much of your busy days.

Starting next week, there will be a monthly cookbook review and giveaway here in the newsletter. One reader will win a free copy and we all get access to new recipes from the featured cookbook (yay!).

I'm neck deep writing an ebook on cooking for busy families, so more on that in the next few weeks. I'm also working on a program for a meal plan subscriptions service. And occasionally, I bake cookies with my toddler, snuggle my 9 month old, have a face-to-face conversation with my husband, and once in a great while, I sleep. (WHEW)

With that, let's get to the good stuff.

Happy eating!





*Percolate: the recipe newsletter for busy people*

[click here to see, print and save this recipe](#)

## **Pressure Cooker Potato Soup**

**Serves 2-4**

**Time: 20 minutes**

- 2lb russet potatoes, peeled
- 2-3 cloves garlic, minced
- 1/2 cup chopped leeks, whites and tender parts of greens only (about 1 large leek)
- 1 cup chicken or vegetable stock
- 1 cup water
- 3-4 strips bacon
- 1/2 cup milk
- 3oz cream cheese, softened
- 2-3 green onions, green part only, diced

**Note:** If your pressure cooker has the setting for it, set it to “warm” while

you're peeling the potatoes, which will make the cooking portion go much faster (since you won't be waiting for the cooker to heat up after you add the ingredients)

Add the peeled potatoes, garlic, leeks, stock and water to the pressure cooker. Close and lock the lid, then set to cook for 10 minutes.

Fry the bacon crispy, and let the bacon drain on a paper towel lined plate. When the bacon is cool enough to handle, chop it finely and set aside.

After the pressure cooker's time is up, let the potatoes finish cooking with a natural release. Remove the lid and add the milk and cream cheese.

Blend the potato soup until smooth. This can be accomplished right in the pressure cooker pot with an immersion blender, or you can transfer the contents of the pot to a blender or food processor and blend til smooth., working in batches if necessary. Remember, if you are using a blender or food processor, to cover the lid opening with a towel in order to allow steam to escape as you blend. Season the soup to taste with salt and pepper.

To serve, ladle the blended soup into bowls and top with bacon and green onions.

---

## Random Tip Of The Week

### *"What Do I Do With...?": Leftover Veggie Scraps*

I shared this tip on my instagram a few weeks ago and it is one of my very favorite kitchen tips, so I wanted to make sure I included it here too, for anyone who may have missed it.

Ready? Ok, here's the tip: Take *all* your vegetable scraps and turn them into FREE FOOD. When I say "vegetable scraps", I mean anything that normally would be destined for the trashcan; celery ends, potato peels, garlic husks, corn cobs, tomato tops... Take all those scraps and add them to a gallon sized freezer-safe zip top bag and store in your freezer. Do this every time you cook, until the bag is full.

Once the bag is full to the brim (I shove the scraps down as much as possible, until I can't zip the bag shut anymore), dump the contents of the bag into a slow cooker or a large pot and full with

water just until the scraps are covered. Cook on low for about 6 hours, stirring occasionally. Strain and then discard the scraps; what's left is a simple vegetable stock! I pour mine into small plastic containers, label with the date, and pop in the freezer to use as needed.

I haven't had to buy vegetable broth in years doing it this way, and have saved us some cash in the process. Try it in your own kitchen! And if you do, [please let me know!](#)

---

## This week's links

### [Pantry Essentials Checklist](#)

Step One for staying sane in the kitchen is having a well-stocked pantry. I lay it all out in this new post, highlighting some of my fave ingredients that I make sure to always have on hand, along with meal ideas for each. I also wrote up a Pantry Essentials Checklist for your own kitchen. It's free for Percolate subscribers, [so grab your copy here.](#)

### [Do Showers Make Oranges Taste Better?](#)

Apparently they do, and it's all the rage over on Reddit. I say, challenge accepted.

### [17 Easy Dinners That You Can Cook and Eat For a Whole Week](#)

Batch cooking is where it's at. Spend a few hours in the kitchen for a day, and you've got food for the week - or even longer, if you utilize your freezer. There are so many good recipes and ideas in this BuzzFeed Food list, I can't decide which one I love the most.

### [The Sound of Food Sensation](#)

There is a subset of people who get tingly chills up and down their spine when they hear specific food sounds, such as the crunch of a taco. (I just feel hungry when I hear the word "taco".)

### [How the Chili Dog Transcended America's Divisions](#)

Nothing beats a good chili dog, one of the most uniquely American foods there are. And how you take that chili dog not only says a lot about where you are from, but about the immigrants who shaped the food in that particular area.

---

That's it for this issue, buds! If you like what you've read, please do me a

solid and forward this on to your friends, or follow and share on [Facebook](#),  
[Twitter](#) or [Pinterest](#). Help spread the word!

[Unsubscribe](#) | P.O. Box 4653 NY , Sunnyside , NY 11104