

Potato Soup

A hardy and yummy potato soup recipe. Found by google search.

Ingredients

- 6 cups peeled and cubed potatoes (about 5 medium potatoes)
- 1.5 cups chopped yellow onion (1 medium onion)
- 1.25 cups peeled and diced carrots (3 medium carrots)
- 1 cup diced celery (2 stalks)
- 2 (14.5 oz) cans chicken broth
- 1/3 cup butter
- 1/3 cup all-purpose flour
- 2.5 cups milk
- 1/2 cup sour cream
- (Optional) Ham, bacon, cheddar cheese, green onions, or chives

Instructions

1. Combine diced potatoes, carrots, celery, and onions with chicken broth in a large stockpot. Season with salt and pepper to taste. Cover pot and bring to a boil over medium-high heat. Once it reaches a boil, reduce to medium heat and continue to cook for about 15-20 minutes until potatoes are very soft when pierced with a fork.
2. Meanwhile, in a medium saucepan, melt butter over medium heat, add flour and cook for 1 minute, whisking constantly. Continue whisking while slowly adding milk and cook until mixture begins to lightly bubble and thicken. Season with salt and pepper to taste. Once potatoes are soft, add this mixture to the potato soup and stir. Continue to cook if potatoes do not disintegrate. Add sour cream and mix well.
3. Each serving can be topped with bacon bits, cooked ham, cheddar cheese, or green onions. Thin leftovers with a little water.

Special Notes

Source: Screenshot from Cooking Classy

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