

Potato Soup

A loaded baked potato in a bowl!

Ingredients for Potato Soup:

2 pounds potatoes
1/2 cup finely chopped celery
3/4 cup finely chopped onion
3 cloves minced garlic
1/3 cup sour cream
2 – 3 cups chicken or vegetable stock
salt & pepper to taste
1/4 cup finely chopped ham or Canadian bacon (optional)

Garnish for Potato Soup:

bacon bits
shredded cheese
sour cream
chopped green onion or chives



NOTES: Makes about 8 cups of soup; 2-4 entree servings or 4-6 starter servings . Any variety of potato and onion will work. Soup thickens as it cools.

Directions:

1. **Prepare the potatoes.** Clean, peel and chop potatoes. Don't peel the potatoes completely; the peel lends a rustic quality and color. Cut potatoes into uniform pieces.
2. **Cook the potatoes.** Cover potatoes with water and bring to a boil. Cover pot and reduce heat to low. Cook potatoes until soft, 15-20 minutes.
3. **Special step.** Midway through the cooking process, remove about a cup of potatoes and set aside. Finish cooking the remainder of the potatoes and drain water. This step is not necessary, but I like to have "chunks" of potato floating in the creamy soup.
4. **Mash the potatoes** that have cooked through (not the cup that are half-cooked). Season with salt and pepper. Set aside.
5. **Make the soup.** Over medium heat, saute onion and celery in a small amount of oil until tender. Add ham or Canadian bacon if using. Saute a few minutes more. Add mashed potatoes and minced garlic. Stir in one cup stock. Stir in sour cream. Add second cup of stock and reserved potatoes. Simmer an additional 15-30 minutes or more. Flavor deepens with time. Soup thickens with time. Adjust for thickness with stock, or for added richness, cream, milk or half-n-half.
6. **Serve piping hot.** Garnish with shredded cheese, sour cream, bacon bits and green onion or chives. Enjoy!