

Potato Soup

Yields about 4 servings



Ingredients

- 5 garlic cloves, minced
- 6 tablespoons salted butter
- 3 stalks of celery, chopped widthwise
- 10 oz. baby carrot sticks, chopped widthwise*
- 1 tablespoon all-purpose flour
- 2 pounds red potatoes, peeled and cubed
- 5 ¼ cups chicken broth
- 1 bay leaf
- Salt and pepper to taste
- Shredded sharp cheddar cheese to garnish (optional)

Directions

1. In a Dutch oven over medium heat, heat the butter and garlic until the butter has melted and the garlic is fragrant.
2. Add the celery and carrots and sweat until softened. Add the flour and stir until dissolved.
3. Add the potatoes, broth, and bay leaf. Bring to a boil, and lower the heat to a simmer. Cover and simmer until the potatoes are fork tender (20-30 minutes).
4. Remove the bay leaf and add salt and pepper to taste.
5. Serve hot and garnish with a sprinkling of cheese.

Notes

*Regular carrots will do too

Tips

Over time, the soup will thicken. If you prefer a thinner consistency, while reheating add more chicken stock until the desired consistency is reached.