

CHEDDAR CHEESE POTATO SOUP

INGREDIENTS

1/3 cup chopped onion
1/3 cup chopped celery
2 tablespoons butter
4 cups potatoes, peeled and diced
3 cups chicken or vegetable stock
2 cups shredded cheddar cheese
2 cups whole milk

PREPARATION

1. In a large saucepan, sauté onion and celery in butter until tender. Add potatoes and broth and bring to a boil. Reduce heat, cover, and simmer for 10 - 15 minutes (or until potatoes are cooked).
2. Puree using a hand blender. Stir in the milk and cheddar. Cook and stir over low heat until the cheese has melted.

Recipe adapted from www.tasteofhome.com

apainintheback.org

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