

November 05, 2010

Friday Fixin's - Chunky Potato Soup

Cooler weather makes November a great time to warm up with tasty soups. Try this potato soup recipe for a quick week-night dinner or a hearty weekend meal.

Chunky Potato Soup

Photo and recipe courtesy of allreciepes.com

Ready in about 30 minutes and serves 7

- 4 medium potatoes, peeled and cubed
- 3/4 cup chopped onion
- 1 small carrot, chopped
- 1/4 cup chopped celery
- 1 1/2 cups chicken broth
- 3 tablespoons butter, cubed
- 3 tablespoons all-purpose flour
- 2 1/2 cups milk
- 1 tablespoon minced fresh parsley
- 3/4 teaspoon salt
- 1/2 teaspoon pepper
- 1 cup shredded Swiss cheese



1. In a large saucepan, combine the potatoes, onion, carrot, celery and broth. Bring to a boil, then reduce heat. Cover and simmer for 12-15 minutes or until vegetables are tender, then lightly mash.
2. Meanwhile, in a small saucepan, melt butter, then stir in flour until smooth. Gradually stir in milk and bring to a boil. Cook, stirring continuously, for 2 minutes or until thickened.
3. Stir butter, milk and flour combination into potato mixture. Over heat, stir until thickened and bubbly. Add parsley, salt and pepper. Remove from heat and stir in cheese until melted.
4. Serve with a slice of warm, crusty bread - try a mix from [Hearthstone Foods](#) or pick up a loaf from [Van Till Farms and Winery](#).