

## POTATO SOUP

Serves 4-6

Consider this a loose guide. This family favorite recipe is very flexible and you should feel free to adjust according to the number of people you're feeding. Plan on about one small to medium potato, 1 small onion, and 1 cup broth per person. Add more broth for a thinner soup, or less for a thicker consistency.

### INGREDIENTS

- 2-3 TB FAT OR OIL OF CHOICE
- 6 MEDIUM POTATOES, DICED
- 6 SMALL ONIONS OR LEEKS, DICED
- 6 CUPS BROTH OR STOCK
- SALT AND PEPPER, TO TASTE

### INSTRUCTIONS

1. Heat a large pot on medium, and melt the fat or oil.
2. Add the diced onions and cook until soft.
3. Add the potatoes and broth and cook until the potatoes are soft.
4. Season generously with salt and some pepper.
5. Use an immersion blender to puree the soup.
6. Taste and adjust seasoning if necessary.
7. Serve hot.

### *Kathleen's Tip...*

*Find my favorite kitchen tools [here](#), including the immersion blender I chose after quite a bit of research. It's top quality and has served me well for years!*