



Potato Soup

Makes 11 cups. Recipe from Southern Living.

Ingredients

- ½ cup unsalted butter
- 1 medium onion, thinly sliced
- 3 leeks, sliced
- 3 large baking potatoes, peeled and cut into 1/4-inch-thick slices
- 3 (14 1/2-ounce) cans low-sodium chicken broth
- 1 teaspoon Kosher salt
- ¼ teaspoon pepper

Toppings

Shredded Cheddar cheese, crumbled cooked bacon, chopped fresh chives

Nutritional info

Calories:	282
Total Fat:	19g
Cholesterol:	49mg
Total Carbs:	28g
Dietary Fiber:	3g
Protein:	4g

Directions

1. Melt butter in a large saucepan over low heat; stir in onion and leek. Cover and cook 20 minutes. Stir in potato; cover and cook 15 minutes. Stir in broth, salt, and pepper; bring to a boil. Reduce heat, and simmer 30 minutes or until potato is tender. Remove from heat, and cool slightly.
2. Process soup in batches in a blender until smooth, stopping to scrape down sides; return to saucepan, and cook over medium heat until thoroughly heated. Serve with desired toppings.