Pitifer And Friends Cookbook

Introduction

Potato Soup

Ingredients

- 2 tbsp butter
- 1/2 cup chopped celery
- 1/2 cup chopped onion
- 1/2 cup chopped carrots
- 2 tbsp minced garlic
- 6 cup Diced Red Potatoes
- 4 cup chicken broth
- 4 cup milk
- 1 cup Frozen Brocolli, Green Beans or any other vegetable on hand
- 2 slices bacon
- 1 tbsp cornstarch
- 1 cup Grated hot cheese such as habanero or pepper jack

Instructions

Note: All of the measurements for the vegetables are approximate. Use more or less to your liking.

In a large pot brown the bacon until crispy, two - four strips.

Set the bacon aside to use later as a topping
Add a little butter to the bacon grease to cook the celery, garlic, onions and carrots over medium heat until tender,
Add potatoes, broth and simmer til tender. Add the broccoli when the potatoes are about halfway done

Stir in milk and season with salt and pepper to taste
Dissolve cornstarch in 1/4 cup water and slowly stir into soup. Bring to a boil for one minute then turn down to medium low. Add the chives.

In individual bowls top with the grated cheese to taste and bacon bits

This is an easy recipe to fool around with. Adjust the broth and milk amounts as you like to make it the right consistency. At the end I also smashed a few of the diced potatoes to thicken it.