

My Grandma's Potato Soup



Voted "2011 Personal Chef of the Year"
Voted CityBeat "2011 & 2012 Best Caterer"

My great grandma made **THE BEST** potato soup in the world! She served it "German style" with tiny buttermilk dumplings and topped with salt, pepper, butter and a touch of apple cider vinegar

Serves 8

1/2c butter	6 garlic cloves, minced	2c flour
2 large onions, coarsely chopped	4 pounds potatoes, peeled, diced	1c buttermilk
4 celery stalks with leaves, sliced	2T dried parsley	2t baking powder
2 carrots, peeled, chopped	10c chicken broth	1t baking soda
	2~4c milk	1/2t salt

Melt butter in large stock pot. Add onion, celery, carrot and garlic and cook until softened. Add potatoes and cook, stirring occasionally, 3~4 minutes. Add dried parsley and chicken broth.

Bring to a boil, reduce heat and simmer until potatoes are falling~apart tender, about 20~30 minutes. Remove from heat and using an immersion blender, blend until soup is thick but still a little chunky. Return to low heat, add milk until you it is thinner than your final desired soup consistency and simmer.

Mix together flour, buttermilk, baking powder, baking soda and salt until it forms a soft ball. Drop by 1/2 teaspoonfuls into soup and simmer an additional 20~30 minutes or until dumplings are cooked through and soup has thickened.

Serve it just like my grandma did: Ladle into a big bowl, be generous with the salt and pepper, add a good bit of butter and a generous splash of apple cider vinegar.

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