

Potato Souper Bowl



Serves 6

2T butter

1 garlic clove, finely minced

4 celery stalk, sliced

1 large onion, chopped

2 pounds russet potatoes, peeled, cubed

3 leeks, white parts only, sliced

6c chicken broth

1c half and half

1c Cheddar cheese, sharp, grated

salt and pepper

1 green onion, white and green parts, thinly sliced

6 round loaves bread, tops cut off, bread hollowed out

Heat butter in large soup pan. Sauté garlic, celery, onion and leeks. Add chicken broth and potatoes.

Cook until potatoes are fall~apart tender, about 20 minutes. Use a small hand blender and blend in pot until potatoes are mostly blended but still a little chunky.

Add half and half, salt and pepper and Cheddar cheese. Stir well and allow cheese to melt.

Serve in bread bowl and garnish with green onions and additional cheese, if desired.

Prepare Ahead Tip

Make up to 48 hours in advance and keep refrigerated.