

Grandpa's Potato Cheese Soup

It's National Soup month! A perfect time of year for a hot bowl of goodness! The rest of the month will be soups that are simple enough for a week-night dinner! And to start the parade – Grandpa's Potato cheese soup.

I loved heading up to my grandparent's house in the mountains to find that Grandpa had made a huge pot of his potato cheddar soup. This is my version of Grandpa's recipe – he used a whole head of garlic! This recipe has toned down the pungent allium, but you can put in as much as you'd like! This soup warms my heart and soul as well as my belly.

This soup is so easy it can be made on a week night! Just chop, cook, puree, heat and eat!



What you need:

- 4 russet potatoes cut into chunks (I leave the skin on)
- 5 cups of chicken broth (or vegetable broth to make it

vegetarian)

- 3 – 4 large cloves of garlic
- 2 teaspoons of ground black pepper
- 1 Tablespoon smoked paprika
- 1 teaspoon sea salt
- 1 Tablespoon olive oil
- 1 large onion, chopped
- $\frac{3}{4}$ cup heavy whipping cream – cold
- 2 Tablespoons all-purpose flour
- $\frac{1}{2}$ cup fresh parmesan, grated
- 2 cup grated extra sharp cheddar
- 4-6 Tablespoons chopped green onion

How to Do it:

Place the first four ingredients into a large saucepan and bring to a boil.



In a small frying pan, heat the olive oil and sauté the onions until they are golden.



Place all the ingredients except the green onion into a blender. Leave the top off to vent the steam (you will most likely need to do this part in two batches).



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Puree all the ingredients until well blended. Return to the pan and heat, stirring, until it starts to thicken.



Garnish with green onions and serve with garlic toast.



Serves 4-6

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