

Ren's Favorite Potato Soup

This is a recipe that Alan brought into our marriage. Lucky me!

3 cups	Onion, chopped
4 cups	Potatoes, peel off bad peel, chopped into bite size pieces (usually use red can use a mixture of different varieties)
½ stick	Butter
Salt and pepper	
4-6 cups	Chicken broth, I start with a can of Campbell's Chicken broth because it is concentrated, and then use a box of good quality broth or homemade for the balance
1 ½ - 2 cups	Half and half (optional)

Melt butter. Sauté onions and potatoes in butter for 5-10 minutes. Season with salt and pepper. Cover onions and potatoes with chicken broth. Bring to boil – reduce to simmer and cook for 20 minutes or until potatoes are tender.

Let it cool a bit then puree potatoes, onions, and broth in a Cuisinart or blender. Beware of dealing with hot liquids in blenders. Keep out 1/3 of potatoes or onions so there are some lumps in the soup.

Put back in pot and bring back to boil. Reduce heat. Add half and half. Adjust salt and pepper.

Notes:

This is just as good with out the half and half if you are feeing folks who don't eat dairy. It can also be made with vegetable broth if you want to make it vegetarian. I do have to say that I think the butter is important.