



WISCONSIN POTATO CHEESE SOUP

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2 tbsp. butter
1/3 c. chopped celery
1/3 c. chopped onion
4 c. diced, peeled potatoes
3 c. chicken broth
2 c. milk
Salt
Pepper
Dash paprika
2 c. or 8 oz. shredded Cheddar cheese
Croutons & fresh chopped parsley

In large saucepan, melt butter over medium heat, saute celery and onions until tender. Add potatoes and chicken broth. Cover and simmer until potatoes are tender, about 12 minutes. In batches, puree potato mixture in blender or food processor. Return to saucepan, stir in milk and seasonings. Add cheese and heat only until melted. Garnish with croutons and parsley.