

- SKS -

Simple Potato Soup

Source: Some Kitchen Stories

2 pounds of russet potatoes, peeled and cut into large chunks about 1 1/2"

1/2 cup chopped onion

3 tablespoons all purpose flour

salt and freshly cracked pepper, to taste

1/2 stick salted butter

Water to cover

1 (12 oz) can of evaporated milk

2 tablespoons honey

grilled bread for serving

- ¹ Toss the potatoes with the onion, flour, salt and pepper and set aside to rest about 10 minutes.
- ² Meanwhile, melt the butter in a soup pot. Add the potato mixture to the pot and stir to coat. Add enough water to cover the potatoes and bring to a boil.
- ³ Once boiling, stir in the milk, reduce to a simmer and cook uncovered about 30 minutes or until potatoes are tender, stirring occasionally.
- ⁴ Taste, adjust salt and pepper, and continue simmering uncovered until soup reaches desired consistency and thickness. Using an immersion blender, blend the soup until some chunks still remain. Stir in honey to taste and serve with grilled bread.