



Boys & Girls Club:
of Hamilton



Cheesy Potato Soup

Ingredients:

2 cloves garlic, diced
1 cup celery, chopped
2 carrots, diced
1 small onion, diced
3 lb. potatoes, peeled and diced
2 chicken bouillon cubes
1 1/2 cups milk or half and half
2 tbsp. butter
1 1/2 cups shredded yellow cheese
bacon (optional)
salt and pepper, to taste



Directions:

In a large saucepan, cook carrots, celery and onion in water about 10 minutes, then add potatoes and chicken bouillon. Salt and pepper to taste. Cover with just enough water to cook. When potatoes are tender, mash lightly in the cooking water. Add milk or half and half, butter and cheese. Simmer 10 minutes to heat through and serve.

Garnish with cheese and diced bacon.

