

## **Potato Soup**

### **Ingredients**

¼ cup of butter  
1 large onion, diced  
3 stalks celery, diced  
3 carrots, diced  
5 garlic cloves, minced  
3 tblsp. all-purpose flour  
4 cups chicken or vegetable stock  
2 cups milk  
2 lbs. potatoes (6 medium) peeled and diced  
1 tsp. dried thyme  
3 bay leaves  
2 tsp. white wine vinegar  
1 tsp. white pepper  
Salt and pepper to taste  
Chopped fresh parsley for garnish and/or shredded sharp cheddar

### **Preparation**

In large pot, melt butter over medium heat. Add onion, celery and carrots, cook until softened about 10 minutes and stir frequently.

Add garlic and stir to combine, stir in flour 1 tablespoon at a time to coat vegetables before next addition.

Begin adding stock a cup at a time stirring to make sure no lumps form before adding more stock. Add milk, potatoes, thyme and bay leaves. Increase heat to high, bring to a boil for a few minutes. Lower to simmer for 30 minutes, stir frequently until soup has thickened and potatoes are tender.

Turn off heat, remove bay leaves, stir in vinegar, white pepper and salt and pepper to taste.

Ladle into bowls and garnish with parsley and/or shredded cheese.