



INGREDIENTS

¼ cup of clarified butter
1 cup of chopped sweet onion
Pinch of kosher salt
3 TBSP of AP flour
3 cups of full fat milk
4 cups of vegetable stock
6 peeled & diced medium yellow potatoes
3 diced carrots
1 TBSP of dried parsley
¼ TSP of dried thyme



POTATO SOUP

By Caterina Romano's kitchen

DIRECTIONS

1. In a saucepan over medium heat, melt the butter. Add the onions, sprinkle with salt, stir and cook until the onion has softened and translucent approximately 4-5 minutes.
2. While the onions are cooking, in another pot add the stock along with the potatoes and carrots. Bring to a boil and cook for 10-15 minutes until the vegetables are tender.
3. Back to the cooked onions. With the stove setting set on low, add the flour and mix to form a roux or paste. Cook the flour for at least 5 minutes.
4. Gradually add the milk stirring continuously until it becomes thick.
5. Add the cooked vegetables to the milk mixture. Season to taste with kosher salt and black pepper.
6. Simmer the soup for 5 minutes.
7. Reserve 3 cups of the soup.
8. With the remaining soup, use an immersion blender to blend all the vegetables until smooth to create a thick creamy consistency.
9. Turn the stove off. Add the parsley & thyme and mix.
10. Return the reserved soup to the pot.
11. Serve hot.

ENJOY THE POTATO SOUP