

# CHEESY POTATO SOUP FOR A CROWD

## Ingredients:

- 20 Pounds Potatoes
- 7 Carrots
- 6 Onions
- 5 Garlic Cloves
- 5 Celery Ribs
- Lard/Butter/Olive Oil
- 6 Quarts Broth
- Salt
- Pepper
- 1 tablespoon Paprika
- 1 tablespoon Chili Powder

+ Cheese!



## Directions:

1. Dice up the potatoes, carrots, onions, garlic, and celery
2. Sauté in a large stockpot the onions until fragrant in the olive oil, add in the garlic for 1 to 2 minutes.
3. Sprinkle in the Paprika & Chili powder for 1 minute until scent is released
4. Pour in your broth and add the remaining vegetables
5. Bring to a boil and simmer for an hour, test for softness of the potatoes.
6. At this point you could leave as whole pieces for a chunky soup or puree using an immersion blender for a creamy soup.
7. Add in salt & pepper to taste and if you'd like add in some cheese and serve

