

POTATO SOUP FOR A CROWD

CREAMY AND EASY



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

DIRECTIONS

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



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