

Potato Cheese Soup

Servings: 6

Source: Silver Palate Cookbook

Ingredients

- 4 tbsps sweet butter
- 2 cups finely chopped yellow onions
- 2 cups peeled and chopped carrots
- 6 parsley sprigs
- 5 cups chicken stock
- 2 large potatoes, about 1½ lbs, peeled and cubed (3 to 4 cups)
- ¼ cup fresh dill
- salt and pepper, to taste
- 2 to 3 cups grated good-quality Cheddar cheese

Method

1. Melt the butter in a soup pot. Add onions and carrots and cook over low heat, covered, until vegetables are tender and lightly colored, about 25 minutes.
2. Add parsley, stock and potatoes, and bring to a boil. Reduce heat, cover, and simmer until potatoes are very tender, about 30 minutes.
3. Add dill, remove soup from the heat, and let it stand, covered, for 5 minutes.
4. Pour soup through a strainer and transfer the solids to the bowl of a food processor fitted with a steel blade, or use a food mill fitter with a medium blade. Add 1 cup of the cooking stock and process until smooth.
5. Return pureed soup to the pot and add additional cooking liquid, about 3 to 4 cups, until the soup reaches the desired consistency.
6. Set over low heat, add salt and pepper to taste, and gradually stir in the grated cheese. When all the cheese is incorporated and the soup is hot (not boiling), serve immediately.

Notes

I added more stock to get the consistency I wanted and also more cheese. I'm just saying....