

Safe at Home Manitoba – Safe Inside Your Walls

Presenter: Laurie Ouwehand – Cooking School

Loaded Potato Soup

1/2 cup of real butter

1 cup of diced bacon

¼ cup diced salami

1 cup finely diced white onion

6 cloves of fresh garlic, minced

1 cup finely diced celery

approximately 3-4 c of warm (potato) water to be added in stages

1 cup shredded carrots

6 cups of cooked mashed potatoes, seasoned with salt, pepper, garlic powder, and onion powder

3 tablespoons chicken bouillon powder

½ teaspoon black pepper

1/8 teaspoon (smoked) salt

½ teaspoon dry thyme

1 tablespoons of chopped fresh dill (for seasoning and garnish

1 teaspoon dry parsley

1/4 teaspoon of cayene pepper (optional)

1 litre of cream

optional grated cheese for garnish

Place butter in pot over medium heat. Add bacon & salami; stir. Add onion and garlic; simmer 1-1 ½ minutes. Add celery; add 1-1 ½ cups water, then carrots, simmering for 1-2 minutes after each addition

Add seasoned mashed potatoes. Stir in and let it warm through.

Mix chicken bouillon powder with a little warm water and add to pot.

Add spices.

Add the rest of the potato water.

Add cream, a little at a time, and stir through. Turn the heat down to just below medium.

Simmer a few minutes.

Serve, garnishing with grated cheese (optional) and dill