



## **IRISH POTATO SOUP**

- ¼ CUP BUTTER OLIVE OIL
- 1 MEDEIUM ONION THINLY SLICED
- 3 LEEKS SLICED
- 3 LARGE BAKING POTATOES, PEELED AND CUT IN ¼ INCHES THINK SLICES
- 3 (14.5 OUNCE) CANS CHICKEN BROTH (Swanson)
- 1 TSP. SALT
- ¼ TSP. PEPPER
- Toppings shredded cheddar cheese, crumbled cooked bacon, chopped fresh chives.

Melt butter olive oil in a large saucepan over low heat: stir in onion and leeks. Cover and cook 20 minutes. Stir in potato, cover and cook 15 minutes. Stir in broth salt and pepper: bring to a boil. Reduce heat, and simmer 30 minutes or until potato is tender. Remove from heat and cool slightly

Process soup in batches in a blender until smooth, stopping to scrape down sides: return to saucepan and cook over medium heat until thoroughly heated. Serve with desired toppings.