

Cream of Potato Soup

written by The Recipe Exchange | June 4, 2015

Ingredients

1 med. onion – chopped
2 Tbls. butter OR margarine
4 med. potatoes – peeled, diced
1 cup chicken broth
1/4 cup chopped fresh parsley OR 2 Tbls. dried parsley
1/4 tsp. ground thyme
1/4 tsp. celery seed (see Notes, below)
salt and pepper – to taste
1 1/2 cups milk mixed with 2 Tbls. all-purpose flour

Directions

In a 2-quart saucepan over medium-high heat, cook onions in butter until soft.

Add potatoes, chicken broth, parsley, thyme, celery seed, salt, and pepper to saucepan; simmer for 15 minutes over medium-low heat, stirring occasionally. Stir milk/flour mixture into the saucepan.

Puree half of soup in a blender; return puree to the saucepan.

Simmer soup, stirring often, until thickened.