

Cream of Potato & Cheddar Soup

Cindi Bauer - Marshfield, WI

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Servings: 11

Preparation Time: 25 minutes

Cook time: 7 hours 30 minutes

8 medium Yukon Gold potatoes, peeled and cubed

1 large red onion, chopped

1 rib celery, chopped

2 cans (14 1/2 oz) reduced-sodium chicken broth

1 can (10 3/4 oz) condensed cream of celery soup, undiluted

1 teaspoon garlic powder

1/2 teaspoon white pepper

1 1/2 cups (6 oz) sharp Cheddar cheese, shredded

1 cup half-and-half cream

optional toppings: salad croutons, crumbled cooked bacon and additional shredded sharp Cheddar cheese

In a four or five quart slow cooker, combine the potatoes, onion, celery, broth, soup, garlic powder and pepper.

Cover and cook on LOW for 7 to 9 hours or until the potatoes are tender.

Stir in the cheese and cream.

Cover and cook for 30 minutes longer or until the cheese is melted.

Garnish the servings with toppings of your choice.

Yield: 2 3/4 quarts

Per Serving (excluding unknown items): 137 Calories; 6g Fat (40.7% calories from fat); 6g Protein; 14g Carbohydrate; 1g Dietary Fiber; 19mg Cholesterol; 276mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 1 Fat.