

Bootleg Potato Soup

*Chef Megan -mAldi Test kitchen
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Servings: 8

*1 teaspoon vegetable oil
2 cloves garlic, minced
1 white onion, cut into
quarters and thinly sliced
8 large russet potatoes,
peeled and cut in half
2 1/2 cups Sauvignon blanc,
divided
1 cup whole milk
1 cup heavy cream
2 teaspoons salt
2 teaspoons ground black
pepper
1/2 cup shredded sharp
cheddar cheese (optional)
16 slices premium sliced
bacon (optional), cooked
and crumbled*

Preparation Time: 10 minutes

Cook Time: 40 minutes

In a large saucepan, heat the oil over medium heat. Sauté the garlic and onion until tender. Add the potatoes and two cups of wine. The potatoes should not be submerged. Increase the heat to high. Bring to a boil. Continue boiling for 5 minutes. Slightly reduce the heat. Cook until the potatoes are soft, about 20 minutes.

Remove from the heat. Roughly smash the potatoes, making sure to leave chunks. Add the milk, cream, remaining wine, salt and pepper. Stir thoroughly.

Reduce the heat to low. Cook until thickened, about 5 to 10 minutes.

Serve with shredded cheese and bacon.

TIP:

This soup can be frozen for up to three months. When reheating, just add 1/2 cup of milk.

Per Serving (excluding unknown items): 193 Calories; 13g Fat (57.7% calories from fat); 3g Protein; 18g Carbohydrate; 2g Dietary Fiber; 45mg Cholesterol; 564mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Vegetable; 0 Non-Fat Milk; 2 1/2 Fat.