

Slow Cooker Potato Soup

★★★★★
4.27 from 26 votes

Prep Time
20 mins

Cook Time
8 hrs

Total Time
8 hrs 20 mins

This slow cooker potato soup is rich and hearty, plus the slow cooker does all the work!

Total Cost: \$5.87 recipe / \$0.73 serving
Servings: 8



Ingredients

- 1 medium yellow onion \$0.79
- 2 stalks celery \$0.35
- 2 medium carrots \$0.25
- 1 Tbsp minced garlic \$0.24
- 3 lbs. potatoes \$3.00
- 6 cups chicken broth* \$0.40
- 1/4 tsp cracked pepper \$0.02
- 2 cups milk \$0.72
- 1/4 cup all-purpose flour \$0.05
- 1 tsp salt \$0.05

Instructions

1. Finely dice the celery and onion. Peel the carrots and then grate them on a cheese grater. Mince the garlic or use pre-minced from a jar. Add all of this to the slow cooker. Clean the potatoes well, cut into one inch cubes or smaller, and add them to the slow cooker.
2. Prepare 6 cups of chicken broth by dissolving the chicken base in 6 cups of water (or use homemade or store bought broth). Add to the slow cooker. Add some freshly cracked black pepper (about a 1/4 tsp). Secure the lid on the cooker and cook on high for approximately 8 hours (give or take an hour).
3. Open the slow cooker and test the potatoes for tenderness. They should be very soft. The onions and celery should also be very soft and transparent. Whisk 1/4 cup of flour into 2 cups of milk and then stir that mixture into the soup. Secure the lid once more and let cook on high for another 30 minutes.
4. After 30 minutes, the soup should once again be bubbling. It needs to be bubbling for the flour to have it's full thickening power. Use a potato masher, immersion blender, or a hand mixer to "mash" the potatoes. Or, you can transfer half of the soup to a blender and puree (be careful, it's HOT) until smooth and then stir it back in to the rest. Taste the soup and add salt as needed (about one teaspoon). Serve hot.

Recipe Notes

I use chicken base or bouillon plus water in place of broth to save \$\$\$.

Slow Cooker Potato Soup <https://www.budgetbytes.com/2011/12/slow-cooker-potato-soup/>