



CHEESY POTATO SOUP FOR A CROWD

SERVINGS: 10-12

PREPPING TIME: 20 MIN

COOKING TIME: 60 MINUTES

Ingredients

- 20 Pounds potatoes
- 7 Carrots
- 6 Onions
- 5 Garlic cloves
- 5 Celery ribs
- Lard/butter/olive oil
- 6 Quarts broth
- Salt & pepper to taste
- 1 Tablespoon paprika
- 1 Tablespoon chili powder
- 2 Cups cheese

Directions

1. Dice the potatoes, carrots, celery, onion, and garlic.
2. In a large stockpot, heat the olive oil over medium heat.
Add the onions and sauté until fragrant and soft.
3. Add the garlic and cook for another 1–2 minutes.
4. Sprinkle in the paprika and chili powder; stir for about a minute until the aroma is released.
5. Pour in the broth, then add the remaining vegetables.
6. Bring to a boil, then reduce heat and simmer for about 1 hour, or until the potatoes are soft.
7. For texture, choose your finish: leave chunky for a hearty soup, or use an immersion blender for a creamy version.
8. Stir in salt, pepper, and cheese until melted and combined.

This soup is wonderful to make a big batch of and use the leftovers for friends or family, or to freeze.