**Potato Soup**

**Ingredients**

2 TBL of olive oil

1 large yellow onion, chopped

6 large garlic cloves, chopped

5 pounds of russet potatoes, diced in ½” pieces

12 cups of chicken broth (three boxes of Sam’s Choice Organic low-sodium Bone Broth)

6 sprigs of rosemary

1 2/3 cup sour cream

16 ounces of grated extra-sharp cheddar cheese

1 teaspoon of salt

2 teaspoon of pepper

Chopped green onion tops for garnish

Cooked bacon for crunch and flavor

**Cooking Steps**

**Note: use the large stock pot.**

1. Add oil to pot, sauté onions for 3-4 minutes, then add garlic. Sauté veggies until sticking begins.
2. Add potatoes, broth and rosemary sprigs to pot, bring to a boil. Simmer for 15 minutes.
3. Remove rosemary sprigs from pot.
4. Use a submersible blender to blend about half of the potatoes
5. Add shredded cheddar cheese, salt and pepper. Cook & stir until cheese absorbs.
6. Add sour cream and cook until dissolved and soup is hot.

Serve and enjoy

This recipe makes a lot. If you don’t have a lot of freezer space, I recommend that you use half-portions of everything. The soup will still be delicious!