

POTATO SOUP

Equipment:

Measuring Spoons

Measuring Cup

2 Qt. Glass or Microwave safe plastic bowl with cover.

Wire Whip

Wooden Spoon or High Temp Rubber Spatula

Fine mesh strainer

Ingredients:

2 potatoes, peeled and diced 2

2 green onions or 1 small leek, sliced and rinsed well. 2

1 cup chicken stock 250 ml

1/2 tsp salt 2 ml

1/4 tsp pepper 1ml

2 tbsp chopped parsley 25ml

1 cup milk 250 ml

1. Combine potatoes, onions, chicken stock, salt and pepper in a 2-quart (2 L) casserole.
2. Cover.
3. **To Cook by Sensor Cooking:** Press **Potatoes/Vegetables** pad once, then **Start**.
4. **To Microwave:** Cook at **P7** 3 minutes or until boiling
5. Then cook at **P4** 10 - 12 minutes, or until potatoes are tender.
6. **To Complete:** Purée some (2/3'rd) or all of the potatoes with some of the liquid.
7. Return to the bowl
8. Stir in parsley and milk, heat at **P6** 2 minutes, or until hot.

Makes: 4 servings

Chefs Tip:

You could brown the potatoes in oil for a roasted potato flavor.

Variations:

- Cook with chopped leeks instead of onions but RINSE THE LEEKS WELL as they often contain sand.
- Serve with 1/4 cup (50 mL) grated Blue or Cheddar cheese.
- Serve with diced, cooked, chicken, ham or bacon.