

# Irish Creamy Potato Soup

(Serves: 4)

## Ingredients

Western Star Original Salted Butter, 2 tbsp

1 Brown Onion, (chopped)

2 Celery Stalks, (sliced)

4 Spudshed Potatoes, (peeled, cut into cubes)

G-Fresh Sea Salt & Pepper, (to taste)

Campbell's Real Stock Chicken, 4 cups

Brownes Dairy Full Cream Milk, ½ cup

Fresh Parsley, (for garnish)

D'Orsogna Real Diced Bacon, (fried, for topping)

Fresh Chives, (for topping)

Brunswick Dairy Company Shredded Cheese, (for topping)

Il Granino Ciabatta Loaf, (for scooping)

## Method

### Step 1

In a medium pot over medium heat, melt the butter.

Add in the onion & celery and cook for approximately 2 minutes.

### Step 2

Add in the potatoes, salt, pepper, and stock.

Bring the liquid to a boil, then reduce to a simmer. Cook until the potatoes are 'fork-tender.'

### Step 3

Take off the heat and allow to cool.

Pour the liquid into a blender & blend the soup until it's thick, creamy & consistent.

### Step 4

Pour the liquid back into the heated pot and stir in the milk.

### Step 5

Pour the soup into bowls and top with parsley, bacon, chives, and cheddar cheese. Scoop up some of the soup using Il Granino's ciabatta loaf. **Enjoy!**



*Pic for illustration purposes only. Recipe may vary in appearance to pic.*