

# Ham & Potato Soup

## (Will Hobbs)



Serves: 6

Prep Time: 15 Minutes

Cooking Time: 50 Minutes

## Ingredients

- 1 Medium Carrot, Diced
- 1 Medium Onion, Diced
- 1 Rib Celery, Diced
- 3 Cloves of Garlic, Sliced Thin
- 2 C. Smoked Ham, Diced
- 2 Tbsp. Butter
- ¼ C. Flour
- 4 C. Chicken Broth (preferably unsalted)
- 2 C. Water
- 1 ½ Lbs. Yukon Gold Potatoes, Peeled & Diced
- ½ C. Heavy Cream
- Dash of Cayenne Pepper (Optional)
- Salt & Pepper to taste
- Chopped Chives (optional)

## Method

1. Melt butter over medium high heat in a stockpot or Dutch oven until golden brown.
2. Stir in the carrot, onion, celery, ham and garlic; cook and stir for 5-6 minutes until the vegetables are soft and the onions are translucent
3. Stir in flour; cook for about 3 minutes to get rid of the raw taste.
4. Stir in the chicken stock 1C at a time stirring well after each addition.
5. Add water and stir to combine.
6. Bring to a simmer on high heat; simmer on medium-low for 15 minutes stirring occasionally.
7. Taste the soup for salt and add more if necessary.\*
8. Stir in potatoes; cook for 15-20 minutes until potatoes are tender.
9. With a potato masher, mash the soup seven or eight times to break up a few of the potatoes and release the starch. This will thicken the soup.
10. Season with salt and pepper to taste; add the cayenne if using.
11. Add the cream and stir to combine.
12. Serve garnished with chives if using.