**POTATO SOUP**

**INGREDIENTS:**

1 stalk celery, diced

1 carrot, diced

25 ml butter/margarine

1/3 of a yellow onion, diced

25 ml all-purpose flour

175 ml chicken stock (1 package OXO, plus 175 ml hot H2O)

175 ml milk, warmed (175 ml H2O, plus 60 ml milk powder)

2 Yukon Gold potatoes, peeled (or 6 nugget- sized potatoes)

50 ml shredded sharp cheddar cheese

50 ml plain Greek yogurt or sour cream

1 ml salt, or more to taste

1 ml freshly-cracked black pepper

optional toppings: thinly-sliced green onions/chives, diced bacon

**DIRECTIONS:**

1. Add butter and onion to large saucepan and saute for 5 minutes over MEDIUM HEAT, stirring occasionally, until soft. DO NOT LET ONIONS BROWN!  Sprinkle the flour on top of the onion, and stir until combined.  Saute for an additional minute to cook the flour, stirring occasionally.
2. Add carrot and saute for 2 minutes. Then add celery and saute another minute. Stir in the chicken stock until combined.  Stir in the milk and potatoes, until combined.  Continue cooking until the mixture reaches a simmer, but is not boiling.
3. Reduce heat to medium-low, cover, and simmer for about 10-15 minutes or until the potatoes are soft, stirring occasionally every few minutes so that the bottom does not burn.  (The smaller you dice your potatoes, the faster they will cook.)
4. When the potatoes are soft, TURN OFF heat and remove soup from stove. Stir in the cheddar cheese and Greek yogurt (or sour cream), salt and pepper.  Taste and see if it needs more salt or pepper or cheese.
5. Serve warm, garnished with desired toppings.