

Potato Soup

(serves about 8)

2 stalks celery, diced
1 onion, chopped
3 cloves garlic, minced
8 potatoes, peeled and cubed
4 cups vegetable stock, or enough to cover potatoes
3 tablespoons butter
¼ cup all-purpose flour
1 cup heavy cream
1 teaspoon dried tarragon
3 teaspoons chopped fresh cilantro
salt and freshly ground black pepper to taste

Cook the celery, onion, and garlic in oil or butter. Add cubed potatoes and toss with veggies. Cover all the ingredients with the stock. Cover and simmer until the potatoes are tender.

In a separate skillet, whisk butter into melted flour until slightly thickened. Whisk in heavy cream, tarragon, and cilantro. Bring the mixture to a boil and cook until thick and creamy.

Stir cream mixture into potato mixture. Remove a half or quarter of the vegetable and stock to a separate bowl and mash, or puree. Return to the large pot. Season to taste. Serve with garnishes like green onion, shredded Cheddar cheese, and sour cream.