

Dublin Village Tavern Potato Chowder

INGREDIENTS

4 medium red or gold potatoes	1 medium onion, chopped
1 large or 2 small garlic cloves, minced	2 stalks of celery, chopped
1 large carrot, peeled and chopped	6 cups vegetable or chicken stock
1-10oz or 12oz jar Mexican Cheese sauce (used for nacho dip)	popcorn for garnish (optional)
2 tsp Olive oil	

DIRECTIONS

1. Heat the olive oil in a heavy bottom stock pot or Dutch oven over medium heat.
2. Add the onion, garlic, carrot and celery. Sauté until they are softened and the onions are translucent.
3. Add stock and potatoes, increase the heat, and bring to a boil.
4. Reduce heat to simmer and cook until the potatoes and carrots are softened.
5. Working in batches, puree the soup in a blender or food processor and then return it to the pot.
6. Add the cheese sauce over very low heat. This can burn fast if the heat is too high.

Serve with a sandwich, or with a salad and some good bread. You can top the soup with popcorn. Enjoy with a crisp white wine or cold beer.

© 2010 Vertex42.com

© 2010 Vertex42.com

© 2010 Vertex42.com