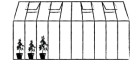


Creamy Potato Soup



Jaz Mathisen

AWAKINO STATION

A super simple soup using the humble spud and a terrific way to use up any of my leftover corned beef. Delicious served with a loaf of crusty sourdough.

Ingredients:

- 50g butter
- 2 onions, diced
- 4 cloves garlic, crushed
- ¼ cup flour
- 2 cups chicken stock
- 2 cups milk
- 6 medium potatoes, peeled and diced
- 2 tsp fresh thyme leaves
- 1 cup grated cheese
- ½ cup sour cream
- Leftover corned beef or cooked bacon

Method:

1. In a large pot sauté the onions and garlic in the butter for 5 minutes, or until the onion is soft and starting to caramelise.
2. Add the flour and stir frequently for a few minutes to create a roux.
3. Slowly pour in the chicken stock and milk whilst constantly stirring.
4. Add the diced potatoes and thyme leaves and bring everything to the boil, then simmer for 20 minutes, or until the potatoes are tender when pierced with a fork.
5. Mash or blitz the soup depending on the consistency you prefer and then stir through the cheese, sour cream and meat.
6. Taste and season with salt and pepper.
7. Serve in bowls with an extra sprinkle of grated cheese, chives and a dollop of sour cream.