

Slow Cooker Ham and Potato Soup

Potato soup is a comfortable and versatile dish. It can be light enough for a sandwich lunch or hearty enough for a main course with a salad and bread or biscuit.

Top this delicious soup with a tablespoon or two of grated cheese, sliced green onions or chopped parsley.

* What you will need:

- 2 tablespoons butter
- 1 1/2 to 2 cups onions (chopped)
- 1 cup of celery (chopped)
- 2 large pieces (peeled and chopped)
- 2 to 3 cups (about 1 pound) pork (diced)
- 1 clove of garlic (chopped)
- 2 cups vegetable broth
- 1 cup of water
- 4 to 5 cups of potatoes (peeled and chopped)
- 1 cup heavy cream
- 3 tablespoons
- All-purpose flour
- 1 cup
- Half or whole milk (more if needed)
- Dash salt and pepper, to taste

°°Optional: 2 tablespoons of fresh parsley (chopped)

°°Optional: green onions or chives (sliced) for garnish

°° Optional: shredded cheddar cheese or cheddar-jack mix

* how to make it

In a large saucepan, melt the butter over medium-low heat.

Add onions, celery, carrots and pork.

Cook continuously until the onion is soft, for about 5 minutes.

Add the garlic and cook for one to two minutes more.

Join vegetable broth, water also potatoes. Cover and cook for 25 minutes, until potatoes are tender.

Beat the flour in heavy cream until smooth. Stir in the hot mixture.

Stir in half and half or milk. Savor & add salt & pepper, to taste.

Keep cooking until hot.

Mash the potatoes a little to thicken them. Join more milk if soup is too thicken .

Serve potato soup with parsley, sliced □□green onions, chives, or a little grated cheese.

ENJOY !