

GRANDMA SALLY'S POTATO SOUP

DRIPPING SPRINGS AND
WIMBERLEY GIRL SCOUTS



INGREDIENTS:

- 3 TBS of canola oil
- 2 cups of shredded cheddar cheese
- 3 cups (or more) of chicken broth
- 1 large onion, chopped
- 6 russet potatoes, peeled and chopped
- 3 carrots, peeled and chopped
- 2 stalks of celery, chopped
- 2 cloves of garlic, smashed
- 1 cup of milk, cream, or evaporated milk
- 4TBS of butter

DIRECTIONS:

1. Put all vegetables in a large pot with a bit of canola oil at the bottom and heat to medium to start the cooking process. Then add enough chicken broth (or water with a bouillon cube) to cover the top of the vegetables. Let simmer until vegetables are soft.
2. Mash or puree vegetables in the broth and add milk or cream, along with butter.
3. Add shredded cheddar cheese and let it melt and make the soup creamy.
4. Add salt and pepper to taste. This soup usually takes 30 minutes to be prepared.
5. ENJOY!

NOTES: Garnish as desired.

Building girls of
courage, confidence,
and character,
who make the world
a better place.



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