

Potato Soup Recipe

Here's what you'll need:

8-12 medium potatoes

3 large carrots

1 onion

3 celery ribs

Meat of some sort. I use polish sausage, or ham. Just discovered jalapeno cheddar brats are amazing in this as well.

2-3 cans of cream of mushroom or cream of chicken soup, or a mix of both

16 oz sour cream

Here's how you do it:

Pour a glass of your favorite wine, set aside.

Peel and quarter your potatoes

(take a sip of your wine)

Peel and cut your carrots, onion and celery (big chunks work great)

(take a sip of your wine)

Cut up your choice of meat

(take a sip of your wine)

Put all of this together in a large pot. Add just enough water to cover everything.

(go sit down with someone you love, and drink the rest of your wine)

Boil until everything is tender - - don't drain.

Finishing touches:

Mash the potatoes into the consistency that you like

(do you still have wine? If not, pour another glass)

Add cream of mushroom and chicken soup. Start with two cans, add the third if you need it.

Add sour cream

(still, sip the wine)

Stir until blended

Serve with whatever suits you, dinner rolls, bread and butter, garlic bread....etc.

Tricks of the trade:

If your soup is too thick – add a little milk

If it's too soupy – add some instant potatoes to thicken it