

Creamy Potato Ham Soup

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The perfect soup for any winter day, this Creamy Ham and Potato Soup is a basic and hearty stew recipe that is loved by kids and adults alike. The soup takes just minutes to prepare, and can simmer on your stove while you prepare a hearty dinner. Enjoy it with a slice of warm bread for a truly unforgettable meal!

Ingredients:

3-4 large potatoes
1/3 c. celery, diced
1/3 c. onion, diced
3/4 c. cooked ham, diced
3 1/4 c. chicken or beef stock
1/2 tsp salt
1 tsp black pepper
5 Tbsp butter
5 Tbsp flour
2 c. milk

Directions:

1. Peel potatoes and cut into bite-sized chunks. Set aside.
2. Combine potatoes, celery, onion, ham, and stock in a large stockpot. Bring to a boil. Reduce heat to medium-low and simmer until potatoes are tender and easily pierced with a fork, about 10-15 minutes.
3. In a large, heavy-bottomed saucepan, melt butter over medium-low heat. Whisk in flour and cook, stirring frequently, until thick (appr. 1 minute). Slowly stir in milk, whisking constantly. Simmer over medium heat, stirring constantly for 3-4 minutes to create a roux.
4. Add roux to the stockpot and simmer 10-15 more minutes. Serve immediately. Top with minced chives and/or cheddar cheese for a gourmet touch.

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