

# Onion Cream Red Potato Soup

## Ingredients

- Red Potatoes - 1420 ml - 6 cup
- Onion, chopped - 1
- Broth - 860 ml - 29 oz
- Milk - 120 ml - 1/2 cup
- Butter - 15 ml - 1 tbsp
- Peppercorns, ground - .5 ml - 1/8 tsp

## Directions

1. Scrub the potatoes with an abrasive plastic pad reserved for vegetables, and rinse.
2. Quarter the potatoes.
3. Potatoes may be boiled, but steaming or baking can produce the most natural flavor. When baking, cook the potatoes at 375°F for 40 minutes, or until the body of the potato is tender. If boiling, approximately 15 minutes should be long enough. Check the potatoes for firmness. Steam in a vegetable steamer 10 minutes or until tender.
4. Mash the potatoes in a bowl.
5. In a soup pot melt butter over low heat, and saute onions until tender.
6. Mix in the mashed potatoes, and then add the chicken broth while stirring. Add milk to achieve desired creaminess.
7. Cook until heated through for 10-15 minutes and add ground black pepper to taste.

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