

**Makes up to 5 Servings**

Use Chantal® Copper Fusion® 6 Qt. Casserole w/ Lid and Copper Fusion 11.5" Chef's Pan



## **Creamy Potato Soup**

### **Ingredients:**

- 5 potatoes
- 1 diced yellow onion
- 1¼ tablespoon flour
- 5 tablespoons margarine
- 5 cups whole milk
- 1½ teaspoon salt
- Dash of pepper
- Sprinkle of dried parsley

### **Preparation:**

1. Rinse potatoes then chop into small pieces. Add the sliced potatoes with the diced onion into Casserole. Fill pot with water, covering about 1 inch over the potatoes, and add salt. Let cook for 10 or 15 minutes or until potatoes are tender.
2. Using the Chef's Pan, melt the margarine over low heat. Stir in flour and warm until it bubbles.
3. Slowly add half of the milk into the Chef's Pan. Then add the cooked potatoes and onions from the Casserole.
4. Use a potato masher to break up potatoes. Add the rest of the milk as well as the salt and pepper.
5. Cook over medium heat until it thickens. Stir frequently. Add a sprinkle of dried parsley for garnish. Ready to serve!