

2022 Bath County High School Junior Chef Recipe

Wildcat Catering Crew Team #2

Cat's Homemade Potato Soup

Ingredients:

- 7 cups Yukon Gold Potatoes**
- 2 cups Water**
- 2 cups Low-sodium Chicken Broth**
- 1 5.25 oz. can Heart Healthy Cream of Celery Condensed Soup**
- 1 ¼ cup 2% Milk**
- 2 15.5 oz. cans Northern White Beans**
- ¼ cup diced Red Onion**
- ½ lb. (6 strips) Low-sodium Bacon**
- ½ cup Shredded Sharp Cheddar Cheese**
- ¼ cup minced Scallions (green part, only)**
- ¾ tsp. Mrs. Dash Seasoning**
- 1 tsp. Black Pepper**
- ¾ tsp. Garlic Powder**

Directions: Pre-heat oven to 400 degrees.

1. Rinse potatoes. Peel and cut into bite-sized pieces.
2. Measure water and chicken broth into a large stock pot. Add the potatoes, onion, Mrs. Dash seasoning, black pepper, and garlic powder to the liquid. Bring to a boil, cover, and simmer 15 minutes, stirring occasionally.
3. Drain and rinse the beans. Using a food processor or blender, puree the beans until smooth. Transfer to a mixing bowl. Using electric mixer, combine the beans, milk, and cream of celery soup and blend on low speed until completely smooth.
4. Remove the lid from the stock pot and stir in the soup and bean mixture until completely incorporated. Bring soup back to a simmer. Cover pot and allow soup to cook over low heat for 25-30 minutes.
5. Remove lid from soup pot. Potatoes should be soft, but still chunky. Using 1 cup measure, scoop out 1 or 2 cups of the hot soup and place in the bowl of food processor. Process until completely smooth. Return the pureed soup to the pot and stir to incorporate. Cover, and lower heat to lowest point.
6. **Cook Bacon.** Place bacon on baking sheet and bake in preheated oven for 15 minutes or until the bacon is crispy. Remove to paper towels to drain; crumble bacon and set aside to garnish soup.
7. To Serve: Using 1 ¼ cups of soup for each portion, ladle soup into 6 bowls. Garnish with scallions, Sharp Cheddar Cheese, and Crumbled Bacon Bits.