

Step by step how to make potato soup

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One of my favorite foods is potato soup. It is easy to make and the prep time is fifteen minutes and thirty minutes to cook depending on what you cook it with. You can also add things like bacon or ham chunks to the soup, and sour cream if you would like but add the sour cream after you made it.

Step one

You'll begin by scrubbing your potatoes clean, peeling, and then cutting them into about 3/4-inch chunks. Place the potatoes into a large soup pot and cover with clean water.

Step two

Cook over medium heat until the potatoes are fork tender, about 20 minutes. Remove from the heat and drain away the water from the potatoes but do not use a strainer just dump the water and hold the potatoes back with a kitchen utensil.

Step four

Add your whole milk and butter with a little bit of cheese to the potatoes and place back on medium heat. Allow the milk to bubble slightly around the edges of the soup pot, about 5 to 10 minutes. Remove from the heat and season with salt and pepper to your liking.



Potato soup after it is cooked and ready to be prepared.