



Slow Cooker Amish Potato Soup

Description

Ingredients

- 6 medium potatoes, peeled and diced
- 1 medium onion, chopped
- 2 carrots, diced
- 2 celery stalks, diced
- 4 cups chicken broth
- 1 cup heavy cream
- 2 tablespoons butter
- Salt and pepper to taste
- 1 teaspoon dried thyme
- 1 teaspoon garlic powder

Directions

1. Place the diced potatoes, chopped onion, carrots, and celery into the slow cooker.
2. Pour in the chicken broth, and add the dried thyme, garlic powder, salt, and pepper.
3. Cover and cook on low for 6-8 hours or until the vegetables are tender.
4. Once cooked, use a potato masher or immersion blender to mash some of the potatoes for a thicker consistency.
5. Stir in the heavy cream and butter, and let it cook for an additional 30 minutes on low.
6. Taste and adjust seasoning if necessary before serving.

Variations & Tips

For a vegetarian version, swap the chicken broth with vegetable broth. You can also add in some corn or peas for extra texture and sweetness. If you like a bit of heat, a pinch of red pepper flakes can add a nice kick. For a richer flavor, try adding a splash of white wine or a dollop of sour cream before serving.

Category

1. Crockpot Recipes

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