

## Creamy Potato Soup in the Slow Cooker

Adapted from KingArthurFlour.com

Our members have requested easy recipes and that is one is about as easy as it gets. Toss a few ingredients in the slow cooker, cover and walk away. When you return you'll be rewarded with rich, savory soup that warms you down to your toes.

1 1/2 pounds red or white potatoes, scrubbed, peeled and sliced into 1/4" rounds (we used red).

1 large onion, sliced thin

1 teaspoon salt

5 cups chicken broth (or enough to cover potatoes in slow cooker)

4 to 6 cloves of garlic, or to taste

1 cup heavy cream or half & half (you may also use milk, but the flavor will not be as rich)

Suggested toppings:

Sharp cheddar cheese, shredded

Cooked, crumbled bacon

Cubes of cooked ham

Sour cream

Cives or thinly sliced scallions

- 1) Place the sliced potatoes, onion, salt, chicken broth, and garlic into the crock of a 4- to 6-quart slow cooker.
- 2) Cover and cook on high for 4 to 5 hours. Near the end of cooking time, test the potatoes by pricking with a fork. They should easily break and fall apart.
- 3) Remove the lid and puree the soup either with a hand held stick blender, or in a food processor or blender. Puree in small batches to avoid hot splashes of soup.
- 4) Return the soup to the crock and add the heavy cream. Heat carefully; don't let it come to a boil.
- 5) Serve hot, with your choice of toppings.

Yield: eight 1-cup servings.