

CHEESY POTATO SOUP

BY ST. JOSEPH COLLEGIATE INSTITUTE

Ingredients:

- 1 1/2 fresh large yellow onions
- 2 medium celery stalks
- 1 1/4 pounds frozen chunks or shredded potatoes
- 1/2 tablespoon ground yellow mustard seeds
- 3/4 dried bay leaf
- 1 tablespoon coarse kosher salt
- 1/4 tablespoon ground black pepper
- 2 tablespoons garlic powder
- 3/4 gallon of tap water
- 1/2 cup 1% milk
- 5.5 oz Better than Bouillon vegetarian soup base
- 1 1/2 cups of cheese
- 1 tablespoons of butter
- 1 tablespoons of flour



Instructions:

1. Sauté your onions and celery in oil.
2. In a separate pan, make a roux, melt butter, whisk in flour, then add milk, stir until simmering.
3. Add cheese, stir until melted.
4. In a large measuring cup, combine water and soup base.
5. Add water and soup base mix, all seasonings, onions, celery, and potatoes.
6. Heat thoroughly before serving.

EMPTY BOWLS & BASKETS DINNER
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