



Cream of Potato Cheddar Cheese

4 cups potatoes, peeled, finely sliced and diced
4 Tbsp. butter
1/2 cup onion, finely diced
1/2 cup celery, finely diced
2 cans (14.5 oz) chicken broth
1/4 cup water
4 chicken bouillon cubes

8 oz. sharp cheddar cheese, shredded
2 1/4 cups half and half
1/2 tsp. sugar
1/4 tsp. white pepper
1/4 tsp. salt (or to taste)
Colby-Jack cheese, shredded (garnish)

In 3 qt. saucepan over medium low heat, saute celery and onions with butter. Cook until clear; take care not to brown onions. Add chicken broth, potatoes and water. Cook until potatoes are very soft and tender. Add bouillon cubes, and cook until dissolved. Mash potatoes slightly, leaving most of them in chunks. Reduce heat; add half and half, stir mixture. Add cheddar cheese; stir until cheese is melted and dissolved into mixture. Sprinkle sugar, pepper, and salt into soup, stir. Simmer soup very slowly for 20-30 minutes taking care not to let soup scorch.

Garnish with Colby-Jack cheese. (and/or chives and crumbled bacon)