



# A Recipe From Cherry's Kitchen

## **CHERRY'S BAKED POTATO SOUP**

- 5 Pounds of Russet Potatoes
- 1 Medium Onion (chopped extremely fine in food processor)
- 2 Ribs of Celery (chopped extremely fine in food processor)
- 3 Chicken Bouillon Cubes
- 1 Pint of Heavy Cream or Half & Half
- 1 Tablespoon of Garlic Salt
- 1 Tablespoon of Freshly Ground Black Pepper

Garnish: Bacon (freshly fried and crumbled), Sour Cream, Green Onion Tops (or chives), Cheddar Cheese (Shredded)

Dice up the raw potatoes and place in a covered pot with water 2 or 3 inches above the top of the potatoes. Boil potatoes until they are soft then drain and mash potatoes with a potato masher. Add one pint of cream (or half and half) Serve/Garnish with Bacon, Sour Cream, Green Onions (chives) and Cheddar Cheese.

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