

Creamed Potato Soup

Recipe By *Nitra Ladies Auxiliary*



Cooking and Prep:  1 h

Serves:  6

Contains: 

Preference: Dairy

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Pescetarian,

Gluten Free, Low Fat, Sugar

Free

Source: The Heimishe

Kitchen (Nitra Cookbook)

Cuisines: Ashkenazi

Chilled dairy potato soup with a nearly hands-off preparation and a very short ingredient list.

Ingredients (4)

Main ingredients

- 6 potatoes, cubed
- 1/2 teaspoon salt
- 8 ounces sour cream
- 2 cups milk

Start Cooking

Prepare the Soup

1. Boil cubed potatoes in salted water, for about 45 minutes until soft.
2. Drain, reserving one cup potato liquid.
3. Combine sour cream with half cup milk, beat with a fork until smooth. Continue adding milk and the reserved potato liquid to mixture, beating until smooth.
4. Place cooled potatoes in a bowl. Pour cream mixture over potatoes and serve cold.

Note:

May need more salt to taste.

Tip:

Use yukon gold potatoes to compliment the creamy texture.

Credit

Styling and Photography by Sarah Husney