

Briess Cheddar Roasted Potato Soup

Add depth of flavor and warm aroma with Briess® Roasted Potato Flour



Ingredients

	Volume	Grams
Butter	1/4 cup	56
Chopped Onions	1 large	150
Peeled Cubed Potatoes	5 cups	1625
Chicken Bouillon Granules	4 tsp	47
Celery Chopped	3/4 cup	75
Milk (divided)	3 cups	735
Water	3 cups	710
Briess® Roasted Potato Flour	1/4 cup	50
Shredded Cheddar Cheese	4 cups	450
Salt	1/2 tsp	3
Pepper	1/2 tsp	2.5

Method

1. Melt butter in large Dutch oven. Add onions and celery and sauté 5 minutes or until onions are glassy and tender.
2. Add potatoes and water.
3. Cover and bring to boil. Reduce heat and simmer 15 minutes until potatoes are tender.
4. Stir in 2 cups of milk, bouillon, salt and pepper.
5. In bowl combine roasted potato flour and remaining milk until smooth. Gradually stir into soup base.
6. Bring to boil, cook and stir for 2 minutes until thickened. Reduce heat, add cheese and stir until melted.



Briess Malt & Ingredients Co.

625 South Irish Road
Chilton, WI 53014

www.Briess.com

info@briess.com

920.849.7711