

Stuffed Spud Soup – from “Just a Matter of Thyme”

2 lb. frozen hash browns, thawed

½ c. butter

½ c. chopped green onion

1 (10 oz.) can cream of chicken soup (or mushroom, celery)

Salt and pepper to taste

3-4 c. Half n’ Half or milk

1 c. shredded cheddar cheese

Parsley flakes or chopped chives for garnish

In a large soup pot saute onion in butter (seems like a lot of butter, but it makes the soup richer!). Add soup, Half n’ Half, and thawed potatoes. Stir in cheese and heat gently, garnish and serve. Serves 8-10. Ingredients can be combined in a crock pot as well-cook on low to heat through.

I add other things to this occasionally like small pieces of bacon, or sauté some chopped celery with the onion, whatever you like to add to a hearty potato soup.

Jane Davis