



## Potato Soup

**Here's an autumn inspired soup—made with your home-grown potatoes—to try in your crockpot.**

Use some of your garden's harvest of home-grown potatoes in this soul-warming soup. And throw it all in the crockpot!

**Ingredients**  
6 medium or large russet or white potatoes, peeled and cut into 1-inch chunks  
2 large leeks, washed and chopped  
2 onions, chopped  
1 carrot, peeled and sliced  
1 stalk celery, chopped  
4 chicken bouillon cubes  
1 T. dried parsley  
18 tsp. dried marjoram  
18 tsp. dried thyme  
4 cups water  
1 1/2 teaspoons salt  
Pepper to taste  
2 T. butter  
1 13-oz. can evaporated milk  
Shredded cheese, seasoned croutons, and/or chopped chives for garnish (optional)

### Preparation

Place all ingredients except evaporated milk in crockpot. Cover and cook on low for 10 to 12 hours (or on high for 5 to 6 hours, stirring occasionally). Stir in evaporated milk during last hour. If desired, to thicken soup, use a potato masher to mash vegetables before serving. Garnish with chopped chives, shredded cheese and/or seasoned croutons.

Try more crockpot recipes.