

Creamy Corn and Potato Soup



- 1 small onion, chopped
- 2 carrots, diced
- 2 tablespoons butter
- 5¼ cups chicken broth
- 4 large potatoes, peeled and diced
- 3 14-oz cans cream style corn
- 2 cups heavy cream (1 pint)
- 1 teaspoon black pepper
- 1 teaspoon sugar

In a soup pot, sauté onion and carrots in butter over medium heat for 5 to 6 minutes or until tender.

Add chicken broth and potatoes. Bring to a boil and cook for 12 to 15 minutes or until potatoes are for fork tender.

Add remaining ingredients and cook 8 to 10 minutes, until heated through. Serve immediately.

Option: Use red potatoes, leaving the skins on for a more colorful potato soup.

Recipe submitted by
Wendy Batenhorst
Columbus Operations Support



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