

# Easy Potato Soup

**Prep: 5 mins**  
**Cook: 20 mins**  
**Total: 25 mins**

**Servings: Serves 4**

## INGREDIENTS

- 1 yellow or Vidalia onion, chopped
- 4-6 russets potatoes, chopped into 1/4" thick slices
- 2 cloves chopped garlic
- Chicken broth
- 1 can evaporated milk
- 1 stick butter
- Shredded cheddar cheese
- Crackers or white bread for toast

## INSTRUCTIONS

1. Place onions and potatoes in medium saucepan. Rinse 1 time
2. Add chicken broth to barely cover the potatoes and onions, add garlic
3. Cook at medium heat until potatoes are soft enough to pierce with a fork
4. Remove from heat and add evaporated milk and butter. Stir until butter is melted and serve with cheddar cheese, bread or toast

# Best tomato soup ever

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## INGREDIENTS

- 1 medium onion, diced
- 1-2 cloves garlic minced
- 6 Tbs Butter (3/4 stick)
- 2 14.5 cans diced tomatoes
- 1 46 oz can tomato juice
- 2-6 Tbs Sugar
- 1-2 Tbs chicken base or 3 bullion cubes
- Pepper
- 1 cup sherry (optional)
- 1 1/2 Cup heavy cream
- Basil and parsley for garnish

## INSTRUCTIONS

1. Melt Butter in pot. Saute onion until translucent
2. Add garlic, sauté 1 minute. Dump in the tomatoes and juice.
3. Add the sugar in 1 Tbs at a time until it tastes right.
4. Add the chicken base and pepper. Bring to a simmer, then turn off.
5. Add the sherry, cream, basil and parsley. Stir well and serve!