



Mashed Potato Thick Soup

From the kitchen of B.J. Thompson

Note** You can use either fresh mashed potatoes or cold, leftover mashed potatoes for this soup. If you are using cold, leftover mashed potatoes, you should heat the broth first to make the blending easier in the first step of the recipe.

Note** See my previous recipe “Cooking Potatoes 101” to make perfect mashed potatoes.

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| 1½ C | Chicken broth |
| 4 C | Mashed potatoes |
| 2 C | Diced, cooked ham |
| 2 C | Bite sized, cooked broccoli |
| 2 ½ C | Shredded cheddar cheese |

1. Put chicken broth and mashed potatoes into a large saucepan. Whisk briskly until the soup base is very well blended.
2. Cover and warm up over low heat until the soup base is steaming but not boiling. Stir occasionally.
3. Add the ham and broccoli. Cook over low heat for about 5-8 minutes until the ham and broccoli are warmed all the way through. Stir occasionally.
4. Add the cheese and stir gently until the cheese is completely melted.
5. Serve with slices of baguette or thick, crispy crackers.