Roasted Garlic & Potato Soup

NIBBLEDISH CONTRIBUTOR

Ingredients

6 baking potatoes, peeled and cut into 1 inch pieces

1 cup smoked ham, cubed into small pieces

4 tablespoons olive oil, divided

1 teaspoon ground black pepper

1 onion, chopped

6 cloves garlic, cut in half through the middle, left in skin

1 cup shredded cheddar cheese

3 cups chicken broth

1-cup water

1-cup whole milk

Salt to taste

Instructions

I live in Norway and the combination of cold weather and an abundance of potatoes made me come up with this variation of potato soup. I thought it would give flavor depth

by roasting the potatoes and garlic instead of just boiling as in the traditional recipe.

1. Preheat oven to 425 degrees F (220 degrees C).

2. Place potatoes and garlic, exposed side down in a shallow roasting pan and drizzle with 2 tablespoons olive oil. Sprinkle with pepper; stir to coat. Bake for 35 minutes, or until potatoes are browned and garlic is soft. Reserve 1 cup of roasted potatoes.

3. In a 3 quart saucepan heat remaining oil; sauté onions for 5 minutes. Add potatoes and garlic and stir in broth and water. Bring to a boil; reduce heat and simmer, uncovered, for 20 minutes.

4. Spoon half of broth mixture into a blender; blend until nearly smooth. Repeat with remaining mixture; return all to pot. Stir in milk and ham, season with salt to taste. When the soup is warm, ladle into bowls and top with reserved roasted potatoes and sprinkle with grated cheese.