



# Kara's Potato Soup

NIBBLEDISH CONTRIBUTOR

## Ingredients

2 large russet potatoes

1/4 onion

water

1/4 stick of butter

3-4 cups milk ( i like more broth than potatoes so choose your consistency)

2 Tbsp salt

pepper to taste

## Instructions

Peel potatoes and dice in bite size cubes. Dice onion. Add potatoes and onions to soup pan and add water (just enough water to cover the potatoes). Boil potatoes and onions for 10 min and add 1 tbsp salt. Turn heat down to medium low and add milk, butter and 2 tbsp salt. Let cook on medium low for 25 minutes (soft boil). Turn down to let and let simmer for 20 additional minutes. add additional salt and pepper to taste. The key is the salt...too much is bad and too little is bland. So, start with a tbsp at a time and keep tasting. You will know when it's tastes just right.