

Red Potato Soup

2 ½ lbs. red potatoes
4 Tbsp. chicken bouillon
1 Tbsp. minced garlic
1 ½ to 2 qt. water (enough to cover potatoes plus about 1")
4 C. milk
2 C. instant mashed potatoes
8 oz. cream cheese
Salt and pepper to taste

Wash potatoes (you can peel them if you want but the skins have all the vitamins and minerals in them)

Dice potatoes into 1" cubes. Remove any bad spots and sprouts.

Put potatoes in a large pot. Add enough water to cover the potatoes plus about an inch over the top of them.

Add bouillon powder and minced garlic.

Bring potatoes to a boil. Reduce heat and simmer until potatoes are tender (approximately 20-25 min.).

Remove from heat and pour off approximately half of the broth.

Add milk and instant mashed potatoes. If using powdered milk, reconstitute according to directions to equal 4 cups.

Simmer until soup is thickened.

Remove from heat.

Add cream cheese. Allow cream cheese to soften and dissolve in soup stirring occasionally.

Top with bacon bits, shredded cheese, sour cream, chives or anything else you would put on a baked potato.

Refrigerate any unused portions.