**Simple Potato Soup**

|  |  |
| --- | --- |
| **Ingredients:**3-4 large baking potatoes1 16oz. container sour cream (NO light/diet versions here!  You don't want to skimp on flavor!  I prefer to use Breakstone's Sour Cream.)pinch of salt1 tsp. vinegar3 Tbsp. flour1 tsp. caraway seeds (optional)chopped chives (optional) | **Special Notes**This will easily serve four people and can suffice as a main meal if you pair some good bread with it on the side.Leftover soup can be stored in containers in the refrigerator for 4 - 5 days. |

**Instructions:**

1.  Peel the potatoes.

2.  Chop the potatoes into bite size pieces, approximately 1 inch "cubes".  They're not really "cubes", but that's ok!  The imperfection of the soup is what makes it so authentically homemade!

3.  Put the potatoes in a large saucepan and cover with about 3 inches of water.  (It's ok if the water looks starchy!  No worries!)  Add a pinch of salt to the water.  Bring the water to a boil and cook the potatoes until fork tender.  As the potatoes boil, you'll see a starchy foam come to the top of the pot.  You can just skim it off with a spoon and discard it.

4.  While your potatoes are cooking, in a separate bowl, mix the 3 Tbsp. flour with enough water so it's a little thicker than milk.  (This will thicken your soup.)  Mix until it's smooth.

5.  Add the entire container of sour cream to the flour-water mixture.

6.  Mix the sour cream and flour-water mixture until it's well-blended and smooth.

7.  When the potatoes are fork-tender, add the sour cream mixture to the pot and stir.  Lower the heat to medium.  Stir occasionally until the sour cream mixture assimilates with the water to form a soup.

8.  Add 1 tsp. of vinegar.  Stir.

9.  When the soup comes to a boil, turn off the heat.

10.  The garnishes are optional, but boy, they make your soup look appetizing!  Snip some chives into small bits and place aside.

11.  Ladle the soup into bowls and garnish each with a sprinkle of chives and some caraway seeds.