

## **POTATO SOUP**

*By Emeril Lagasse from ABCNEWS.com*

¼ cup (½ stick) unsalted butter	1 bay leaf
2 cups chopped yellow onions	2 tbsp. Chopped garlic
1 cup chopped celery	8 cups chicken broth
½ tsp. Salt	2 lbs. Potatoes, peeled and diced
¼ tsp. Cayenne	¼ cup heavy cream

1. Melt the butter in a large, heavy pot or Dutch oven over medium-high heat. Add the onions, celery, salt, and cayenne and cook, stirring, until the onions are soft and lightly golden, about five (5) minutes. Add the bay leaf and garlic and cook, stirring, for two minutes. Add the broth and potatoes and bring to a boil. Reduce the heat to medium-low and simmer, uncovered, until the potatoes are soft about 30 minutes.
2. Remove the soup from the heat. Discard the bay leaf. With a hand-held immersion blender, or in a food processor, or regular blender in batches, process until smooth. Slowly add the cream and stir to blend.
3. To serve, ladle into soup bowls and serve hot.