

Creamy Potato Soup

Serves 4-6, Yields 8 cups

- 2 pounds potatoes (approx. 4), peeled & thinly sliced
- 3 cups water
- 1 teaspoon salt
- 2 cups milk
- 2 tablespoons butter
- $\frac{2}{3}$ cup green onions (approx. 4), chopped
- $\frac{1}{3}$ cup parsley, chopped
- $\frac{1}{2}$ teaspoon white pepper
- $\frac{1}{2}$ lemon
- Salt & coarsely ground black pepper, to taste

In a large pot, combine potatoes and 3 cups of water; bring to a boil over high heat. Add 1 teaspoon salt and reduce heat to medium-high. Cover and cook 10 minutes or until potatoes are tender. Do not drain the water. Let cool slightly. Mash potatoes until lumpy. Take a good pinch of the green onions and parsley, set aside for garnish.

Stir in milk, butter, green onions, parsley, and white pepper and bring to a simmer over medium-high heat. A squeeze of lemon will brighten the flavors. Season to taste with salt and black pepper.

Ladle into bowls, garnish with green onions and parsley. *Serve and enjoy!*