Potato Soup Serves 4

6 potatoes, peeled or just scrubbed clean

2 medium onions, peeled

Water

Salt, pepper

Butter or margarine

Slice the potatoes and onions and place them in alternating layers in a good sized soup pot. Cover with water so that you have an extra inch of water at the top. Add a pinch of salt, bring to a boil, reduce the heat to a medium simmer and cook until the potatoes and onions are soft, about 20 – 25 minutes.

Remove from heat and puree – you can either do this in smaller batches in a regular blender or you can use an immersion blender, being careful to keep the blade submerged so that you don’t splash hot soup.

Add a big pat of butter, and salt & pepper to taste.

Variations:

Asparagus & Cheese: Return the soup to the heat (low simmer) and add asparagus (about half a bunch) that has been cut into one inch pieces. Let cook about five more minutes, stirring occasionally. Remove from heat, add a big handful of your favorite cheese, stirring. Let sit for a couple of minutes, stir again.

Loaded Baked Potato: Add ¾ cup sour cream, crumbled crispy bacon, ½ cup grated cheddar cheese, 2 Tb chopped chives, 1 cup small broccoli pieces. Anything that your heart desires! If using broccoli, stir in first, let simmer for about five minutes, remove from heat and stir in the cheese, and chives. Sprinkle the bacon on the top of each bowl when you serve it.

Other ideas that work well:

* Sausage, lentils and kale
* Goat cheese and chopped fresh herbs
* Spinach and cheese
* Ham and beans

Any leftovers that sound good!