



## Angel's Potato Soup with Dill Curds

*The Dill Cheese Curds add such a great flavor to this classic soup.*

- ½ cup butter
- 2 teaspoons minced garlic
- 1 large onion, chopped
- 6 cups water
- 3 teaspoons chicken base (Better than Bouillon Premium Roasted Chicken base)
- 6 large potatoes, peeled and cut into ½# cubes
- 1 teaspoon salt
- ½ teaspoon black pepper
- 8 oz dill cheese curds (Blue Jacket Dairy)
- 16 oz sour cream

Sauté chopped onions and minced garlic in the butter; Add the water, chicken base, potatoes, salt and pepper. Cook until potatoes are tender (approximately 20 minutes)

Break the cheese curds into smaller chunks and add to the soup as well as the sour cream. Stir and cook for 2 minutes. Enjoy!

*Sometimes I use homemade chicken broth instead of the water and chicken base. In that case, I still add a teaspoon of the chicken base.*