



Potato Dill Cheese Soup



6 servings



30 minutes

INGREDIENTS

- ½ cup butter
- 2 teaspoons minced garlic
- 1 large onion, chopped
- 6 cups water
- 3 teaspoons 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

DIRECTIONS

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!

Note: Homemade chicken broth can be used instead of the water and chicken base. Still recommend adding a teaspoon of the chicken base.