

RECIPE #19

ONION POTATO BISQUE SOUP

2 cups chopped onions  
1 clove garlic  
1/4 cup chopped carrot  
1/4 cup butter or margarine  
4 cups chicken broth  
1 1/2 cups diced potatoes  
1/2 cup cream  
Salt, pepper to taste  
Chopped parsley

Sauté onion, garlic and carrot in butter until soft. Add chicken broth and potatoes. Simmer until potatoes are tender. Puree in blender. Return to heat. Stir in cream. Heat, but do not boil. Season with salt and pepper. Garnish with chopped parsley.

Microwave Method:

Place onion, garlic, carrot and butter in covered 2-quart casserole. Microwave on high 6 to 8 minutes or until onions are tender. Stir after 3 minutes. Add broth and potatoes. Cover and microwave on high 15 to 18 minutes or until potatoes are tender. Stir every 5 minutes. Puree in blender. Return to casserole. Stir in cream. Cover and microwave on high 4 to 5 minutes or until heated.

Makes 4 to 6 servings.