



THE J.M. SMUCKER Co

Creamy Potato Chowder

Makes: 10 cups (2.4 L)

Prep Time Cook Time Serves Difficulty

15 mins 20 mins 10 N/A

Ingredients

- 1 tsp (5 mL) Canola or Vegetable Oil
- 1 1/2 cups (375 mL) carrots chopped (approx. 2 large carrots)
- 1 1/2 cups (375 mL) celery, chopped (approx. 2 stalks)
- 1 onion, chopped
- 2 cloves garlic, chopped
- 2 lbs (1 kg) Yukon Gold potatoes, peel and chopped in 1" (2.5 cm) pieces
- 4 cups (1 L) chicken stock, vegetable stock or water
- 2 cans (708 mL) **Carnation®** Regular or 2% Evaporated Milk

2% Evaporated Partly Skimmed Milk

- 1/4 cup (50 mL) chopped fresh dill
- salt to taste

Directions

Step 1:

Heat oil on medium heat in a large (4 L / 16 cup) pot. Add next 4 ingredients. Cook, stirring occasionally, for 5 minutes, or until onions are tender. Add potatoes and stock. Bring to a boil, cover and lower heat. Simmer 15 minutes, until potatoes are tender. Add **Carnation®** Milk and cook for an additional 5 minutes. Puree half the soup. Return to pot and combine well. Stir in dill. Add salt to taste.

Garnish with grated cheddar cheese.

Images

