

# Creamy Dairy Free Potato Soup

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## Ingredients

- **Veggies**
  - 3 celery stalks, sliced
  - 3 carrots, sliced
  - 1 head broccoli, cut into tiny florets
  - 1 onion, chopped
  - 4 potatoes, cubed
- **Meats (Optional)**
  - 12 slices of bacon, chopped (half for soup, half for toppings later)
  - 4-6 links Italian sausage (sweet or heat, your choice)
- **Seasonings**
  - 4 garlic cloves, minced
  - 1 tsp black pepper
  - 1 tsp salt
  - 1 tsp basil
  - 1/2 tsp rosemary
- **Liquids**
  - 3 Tbsp olive oil
  - 4 Cups chicken broth
  - 3 Cups milk
- **Thickener**
  - 1/2 cup water
  - 5 Tbsp corn starch
- **Toppings (Optional)**
  - Green onions, sliced (for topping)
  - Shredded cheese
  - Chopped bacon (left over from what you didn't use in the soup)



## Instructions

1. In a large stockpot, heat the olive oil over medium-high heat.
2. Add sausage, and cook until browned, then remove.
3. Add chopped bacon and cook until browned. Then remove.
4. Do not drain the grease/olive oil from the pot (unless there is an excessive amount)
5. Add the celery, carrots, broccoli and onion. Stir well to coat everything in the olive oil and bacon grease. Stir occasionally until softened.
6. Once softened, add garlic, black pepper, salt, basil and rosemary and continue to stir for a couple more minutes.
7. Take care not to let anything burn or stick to the bottom of the pot.
8. Add chicken broth and milk to the pot, and stir well
9. Add potatoes, sausage and half of the bacon into the soup
10. Bring this to a boil, and then reduce heat to a low boil.
11. Continue to boil until the potatoes are fork soft to your liking (pull one out and try it)
12. While the soup is boiling in the pot, prepare the thickener. Add 5 heaping Tbsp of corn starch to 1/2 cup of water. Stir well until dissolved. It will be thick and clumpy for the first few stirs, but will quickly dissolve.
13. When the potatoes are to your liking, give the cornstarch mixture a good stir again and add all of it to the soup.
14. Continue to stir for another few minutes.
15. When finished, remove the soup from heat, and let it stand for 5-10 minutes, stirring occasionally. You should notice it thickening. If any cornstarch floats to the top, just stir, it will eventually dissolve into the soup completely.
16. Dip yourself a bowl of soup, top with the other half of the chopped bacon, green onion and shredded cheese.