



Utopia Hall's Potato Onion Soup

An Ode to the Penny

2 cups of diced onions
1-2 cloves of minced garlic
3-4 tbsp of oil, olive or vegetable
1½ – 2 cups of diced potatoes
4 cups of vegetable or chicken broth
chopped parsley

DIRECTIONS:

1. Heat the oil in frying pan and add onions & garlic. Sauté until onions are transparent.
2. Combine in pot with the diced potatoes and broth. Bring to a boil, then simmer until the potatoes become tender (about 15 – 20 minutes).
3. Add parsley and purée.



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