

Best Homemade Potato Soup: Creamy, Cozy, and Absolutely Delicious

There's nothing quite like a warm,



TIME
15 min

METHOD
Slow cooker

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 4 large russet potatoes, peeled and diced
- 4 cups chicken broth (or vegetable broth for a vegetarian version)
- 1 small onion, diced
- 2 cloves garlic, minced
- 2 tablespoons butter
- 2 tablespoons all-purpose flour
- 1 cup heavy cream (or milk for a lighter option)
- 1 teaspoon salt
- $\frac{1}{2}$ teaspoon black pepper
- $\frac{1}{2}$ teaspoon smoked paprika (optional, for depth of flavor)
- $\frac{1}{2}$ teaspoon dried thyme
- 1 cup shredded cheddar cheese (optional, for extra creaminess)
- $\frac{1}{2}$ cup cooked bacon, crumbled (optional, for topping)
- ... cup chopped green onions (for garnish)

How to Make Homemade Potato Soup:

1. Sauté the Aromatics:
2. Add the Potatoes and Broth:
3. Thicken the Soup:
4. Make it Creamy:
5. Add Cheese (Optional):
6. Serve and Enjoy:

My Best Tips for Perfect Potato Soup:

Use starchy potatoes - Russet potatoes break down well, making the soup extra creamy.

For a chunky soup - Skip blending and just mash some of the potatoes for a thicker texture.

For a thinner soup - Add extra broth until you reach your desired consistency.

Make it even heartier - Add cooked sausage, ham, or shredded chicken for a protein boost.

What to Serve with Potato Soup:

Crusty bread or garlic bread - Perfect for dipping.

A fresh side salad - A crisp green salad balances out the richness.

Grilled cheese sandwich - The classic combo!

Roasted vegetables - A side of roasted carrots or Brussels sprouts adds a nice contrast.

FAQs:

DIRECTIONS

1. **SautØ the Aromatics:** In a large pot, melt the butter over medium heat. Add the diced onion and sautØ for 3-4 minutes until soft. Stir in the garlic and cook for another 30 seconds until fragrant.
2. **Add the Potatoes and Broth:** Add the diced potatoes, chicken broth, salt, pepper, smoked paprika, and thyme. Stir well and bring to a gentle boil. Reduce the heat and let it simmer for 15-20 minutes, or until the potatoes are fork-tender.
3. **Thicken the Soup:** In a small bowl, mix the flour with a few tablespoons of the hot broth to create a slurry. Stir it into the soup to help thicken it.
4. **Make it Creamy:** Reduce the heat to low and stir in the heavy cream (or milk). If you want a smoother texture, use an immersion blender to blend part of the soup, leaving some chunks for texture.
5. **Add Cheese (Optional):** For an extra creamy soup, stir in the shredded cheddar cheese until melted.
6. **Serve and Enjoy:** Ladle the soup into bowls and top with crispy bacon, green onions, and extra cheese if desired. Serve warm with crusty bread or crackers for the ultimate comfort meal.
7. **My Best Tips for Perfect Potato Soup:** Use starchy potatoes - Russet potatoes break down well, making the soup extra creamy.
8. **For a chunky soup -** Skip blending and just mash some of the potatoes for a thicker texture.
9. **For a thinner soup -** Add extra broth until you reach your desired consistency.
10. **Make it even heartier -** Add cooked sausage, ham, or shredded chicken for a protein boost.

11. What to Serve with Potato Soup: This soup is delicious on its own, but it pairs perfectly with:
12. Crusty bread or garlic bread - Perfect for dipping.
13. A fresh side salad - A crisp green salad balances out the richness.
14. Grilled cheese sandwich - The classic combo!
15. Roasted vegetables - A side of roasted carrots or Brussels sprouts adds a nice contrast.
16. FAQs: Can I make this potato soup ahead of time?Yes! Store it in the fridge for up to 4 days in an airtight container. Reheat gently on the stove, adding a little broth or milk if needed.
17. Can I freeze potato soup?Potato soup doesn't freeze well because dairy-based soups can separate when thawed. However, if you want to freeze it, do so before adding the cream and add it when reheating.
18. Can I make this soup in a slow cooker?Absolutely! Add all ingredients (except the flour, cream, and cheese) to the slow cooker and cook on low for 6-8 hours or high for 3-4 hours. Stir in the thickener, cream, and cheese at the end before serving.
19. This homemade potato soup is everything you want in a cozy, comforting meal. It's creamy, hearty, and full of flavor, making it perfect for chilly nights, meal prep, or serving a hungry family.
20. Try it out and let me know how it turns out!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/best-homemade-potato-soup-creamy-cozy-and-absolutely-delicious/>