

The Best Homemade Potato Soup: A Creamy Comfort Classic

2 lbs Yukon gold potatoes, peeled and diced



TIME
5-7 min

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INGREDIENTS

2 lbs Yukon gold potatoes, peeled and diced
1 large yellow onion, diced
4 cloves garlic, minced
4 cups chicken or vegetable broth
1 cup heavy cream
1/2 cup milk
1 tsp salt
1/2 tsp black pepper
1 cup shredded sharp cheddar cheese
1/2 cup sour cream
4 slices bacon, cooked and crumbled
1/4 cup chopped fresh green onions
2 tbsp unsalted butter

Swaps and Notes:

Potatoes: Yukon gold potatoes are perfect for this soup because they are naturally creamy and hold their shape well. You can also use russet potatoes for a more starchy, traditional soup.

Cheese: Sharp cheddar cheese is a classic choice here, but you can use any cheese you like! Gruyère or smoked Gouda would also be delicious.

Bacon: The crispy bacon is a must for the smoky flavor and crunchy texture.

Onion & Garlic: The onion and garlic provide a flavorful base for the soup.

Milk/Cream: The combination of heavy cream and milk creates a perfect creamy texture without being too

heavy.

How to Make the Best Homemade Potato Soup:

SautØ the Aromatics: In a large pot or Dutch oven, melt the butter over medium heat. Add the diced onion and cook until it's soft and translucent, about 5-7 minutes. Add the minced garlic and cook for another minute until fragrant.

Add Potatoes and Broth: Add the peeled and diced potatoes to the pot. Pour in the chicken or vegetable broth, salt, and pepper. Bring the mixture to a boil, then reduce the heat to a simmer, cover, and cook for 15-20 minutes, or until the potatoes are tender.

Blend for Creaminess: Use an immersion blender to blend a portion of the potatoes until the soup is creamy. You can also carefully transfer a few cups of the soup to a blender and blend until smooth before returning it to the pot. Be sure to leave some of the potato chunks for texture.

Finish the Soup: Stir in the heavy cream and milk. Add the shredded cheddar cheese and stir until it's completely melted and the soup is smooth. Whisk in the sour cream until it's fully incorporated. Taste and adjust the salt and pepper as needed.

Garnish and Serve: Ladle the hot soup into bowls. Top with the crumbled bacon, more shredded cheese, and chopped fresh green onions.

Tips for Success:

Don't Over-blend: Blending is key for a creamy texture, but be sure to leave some potato chunks for a satisfying bite.

Use an Immersion Blender: An immersion blender is the easiest way to blend the soup right in the pot. If you don't have one, a regular blender works great, but be careful with the hot liquid.

Quality Toppings: Use good quality cheese and bacon for the best flavor. They really make this soup special.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

For a classic that never disappoints, my Spaghetti Recipe with Homemade Sauce is a must-try.

For a quick dinner that feeds a crowd, these Sheet Pan Quesadillas are a lifesaver.

For a quick dinner packed with southern flavor, try my Tomato Skillet with Okra and Sausage.

DIRECTIONS

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8. **Quality :** Toppings: Use good quality cheese and bacon for the best flavor. They really make this soup special.
9. **Serving Suggestions and Pairings:** This potato soup is a complete meal on its own, but it pairs wonderfully with some crusty bread for dipping or a side salad. For a comforting meal, you could serve it with my Cajun Chicken Sausage Gumbo or my Easy Turkey Wings.
10. **Storage and Leftover Tips:** Leftovers are delicious! Store them in an airtight container in the refrigerator for up to 3 days. To reheat, gently warm them on the stovetop over low heat. You might need to add a splash of milk or broth to thin it out a bit.
11. **More Recipes You Will Love:** If you're a fan of rich, comforting, and crowd-pleasing meals, you'll want to check out some of these other favorites:
12. For a classic that never disappoints, my : Spaghetti Recipe with Homemade Sauce is a must-try.
13. For a quick dinner that feeds a crowd, these : Sheet Pan Quesadillas are a lifesaver.
14. For a quick dinner packed with southern flavor, try my Tomato Skillet with Okra and Sausage.
15. **Final Thoughts:** This Homemade Potato Soup is a recipe that reminds us of the power of simple, delicious, and comforting food. It's a perfect dish for a cold day, a family dinner, or whenever you need a little warmth and comfort. I hope this recipe becomes a new favorite in your home.
16. If you make this soup, I'd love to hear how you topped yours! What's your favorite soup to make when you need a little comfort? Let me know in the comments below.

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

Original recipe: <https://chefmaniac.com/the-best-homemade-potato-soup-a-creamy-comfort-classic/>