

## Grandma's 5-Ingredient Potato Soup That Still Beats Fancy Recipes

Some recipes don't need reinvention.



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

4-5 medium russet potatoes, peeled and diced  
1 small onion, finely chopped  
2 tablespoons butter  
2 cups chicken broth  
2 cups milk  
Salt and pepper to taste

### DIRECTIONS

1. **Step 1: Saut  the Onion:** In a large pot over medium heat, melt the butter.
2. **Add chopped onion and cook until soft and translucent** - about 4-5 minutes.
3. **Step 2: Add Potatoes and Broth:** Add diced potatoes and chicken broth.
4. **Bring to a boil, then reduce heat and simmer for 15-20 minutes, or until potatoes are fork-tender.**
5. **Step 3: Add Milk:** Pour in the milk and gently heat through.
6. **Do not let it boil vigorously - just warm until slightly thickened.**
7. **Step 4: Mash for Texture:** Use a potato masher to mash some of the potatoes directly in the pot. Leave some chunks for texture.
8. **Season generously with salt and pepper.**
9. **That's it. No roux. No flour. No heavy cream.**
10. **Just simple, creamy comfort.**

### SWAPS & NOTES

& Easy Swaps Potatoes: Russets create the creamiest texture, but Yukon Gold works beautifully too.

Milk: Whole milk gives richness, but 2% works fine.

Broth: Vegetable broth can be substituted for a vegetarian version.

Extra Creamy: Mash some of the potatoes directly in the pot for a thicker texture.

### TIPS FOR SUCCESS

Cut potatoes evenly so they cook at the same rate.

Don't overboil after adding milk - it can scald.

For ultra-smooth soup, use an immersion blender briefly.

Taste and adjust salt - potatoes need it.

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

Original recipe: <https://chefmaniac.com/grandmas-5-ingredient-potato-soup-that-still-beats-fancy-recipes/>