



# *Kitchen Cheat Sheet: Peach Upside-Down Cake*

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## *Tips and Extras*

- Make this easy soup recipe even faster by using canned, diced potatoes and frozen onions.
- Never boil creamy soups. Bring just to a simmer and heat slowly or you run the risk of the milk curdling.
- If you use Yukon gold or other thin skinned potato you won't have to peel them but Russets are fine.
- Try to keep the diced potatoes the same size so that they will cook evenly.
- Make this even faster by using canned, diced potatoes and frozen onions.

## *Storage*

This addictively creamy potato soup **does not freeze well**. The potatoes get a weird texture and the creamy broth gets grainy and watery.

It's easy to make and will last a good 4 days in your refrigerator if it's tightly covered and kept cold.

## *Variations*

- diced ham
- crumbled cooked bacon - sprinkle on top
- chipotle - stir in chipotle powder or mashed chipotle just before serving.
- celery - saute and add to the soup with the onions
- cheese -either stir it in to the soup just before serving or serve it with cheese on top
- sour cream - stir into the soup just before serving or put a dollop on top of the soup when serving
- cream cheese - warm it in the microwave until it's soft and then stir into the soup until well blended
- cooked ground beef
- cumin - mix into the broth
- clams
- jalapenos - saute with the onions
- garlic - saute as above
- cooked chicken
- leftover cooked vegetables - stir in just before serving
- chives - sprinkle on the soup just before serving
- butter - I like to serve it with a pat of butter melting on top

## FAQs

### **How do you make potato soup thicker?**

You can add a cup or so of the soup to a blender and blend it smooth then add it back to the soup. That will thicken it up and you won't lose any creaminess or flavor.

### **Can you thicken this soup with instant potatoes?**

You sure can! Use about a teaspoon and a half of instant potato flakes and add it to the soup, stirring it in well. Wait a minute or two and repeat the process until you have the consistency you desire.

### **How do I make it healthier?**

You can substitute milk for all or part of the cream, adjust the amount of butter (or leave it out), and cut back on the salt, depending on your tastes and dietary needs. Blending some of the cooked potatoes with the milk helps to thicken it and make it creamy without flour or extra fat.