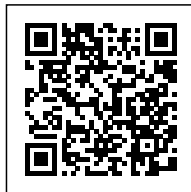




# GHOSTWOOD POTATO SOUP





The wind has been howling today, and the temperature really dropped overnight. It is the time of year that you need to be warmed from the inside out. That's where GHOSTWOOD comes in handy!

I love coming in from the cold and having a good bowl of soup ready to go. Have this handy in the refrigerator for those biting days! Stay warm out there.

## INGREDIENTS

- 1 sweet onion, diced
- 2 cloves of garlic
- 2 tbsp butter
- 1/2 cup GHOSTWOOD
- 4 large potatoes, peeled and diced
- 2 cups water
- 1 cup chicken broth
- 1/2 tsp salt
- 7 oz grated Irish Cheddar, such as Kerrygold Reserve (if you can't find it, white cheddar)
- 1/4 tsp pepper
- 2 cups milk
- 4 green onions
- 1/2 c crumbled bacon, for serving

## INSTRUCTIONS

1. Heat a large dutch oven or stock pot over medium heat. Add butter and sauté onions and garlic until slightly soft, 2-3 minutes. Add the GHOSTWOOD and reduce heat to medium low, cooking for several more minutes.
2. Add the diced potatoes, salt, water and chicken broth to the pot. Simmer until the potatoes are softened, about 25 minutes.
3. Add the milk and bring to a simmer, do not boil. Remove about half of the soup and blend in blender until smooth, or use an immersion blender and purée some of the soup, leaving some of the potatoes chunky. Return to the pot and add almost all of the shredded cheddar, reserving about half a cup for serving, stir until cheese is melted and combined. Season to taste. If you want some extra warmth, I added a quarter of a cup of GHOSTWOOD at this step, stir until combined.
4. To char green onions, heat a non-stick frying pan over high heat. Add whole green onions, pressing down with a spatula. Leave for 1-2 minutes until charred, flip and do the same with the other side, remove from pan and slice.
5. Serve soup warm with reserved cheddar, green onions and crumbled bacon.



6. If you have any leftover Christmas ham in the freezer, dice some up and add to soup. Delicious!