

Creamy Irish Potato Soup



Contain: 

Spiciness:  MILD

Serves: 



Prep Time : 10mins Cooking Time : 30mins

Ingredients :

- 2 tbsp (30ml) butter
- 4 Medium green onions, sliced
- 1 Stalk celery, sliced
- 1 tbsp (15ml) SOY ASAHI GRILL BROWN SAUCE
- 1³/₄ cups (425ml) water
- 1/8 tsp (0.5ml) ground blackpepper
- 3 Medium potatoes, sliced 1/4" (0.5 cm) thick
- 1¹/₂ cups (375ml) milk

Instructions :

1. Heat butter in saucepan at medium heat. Add onions and celery and cook until tender.
2. Add brown sauce, water, black pepper and potatoes. Heat to a boil. Cover and cook over low heat for 15 minutes or until potatoes are tender.
3. Place half the broth mixture and half the milk into blender or food processor. Cover and blend until smooth. Repeat with remaining broth mixture and remaining milk. Return to saucepan. Heat through.



www.soyasahifoodservice.com