

Hilmar Cheese and Potato Soup

Ingredients:

2 Tablespoons vegetable oil
1 Tablespoon thyme
½ cup chopped celery
½ cup chopped carrot
½ cup chopped onion
3 Tablespoons all purpose flour
2 cups canned low-salt chicken broth
2 cups milk
1 russet potato, peeled, diced
1 cup paced shredded Hilmar Vintage Sharp Cheddar cheese
½ cup chopped ham
Chopped fresh parsley

Directions:

Heat oil in heavy, large saucepan over medium heat. Add celery, carrot, onion and thyme and sauté until vegetables begin to soften, about 5 minutes. Sprinkle flour over and stir 2 minutes. Gradually wish in broth, then milk. Add potato and bring soup to a boil. Reduce heat and simmer soup until potato is tender, about 20 minutes. Add cheese 1/3 cup at a time, stirring until melted and smooth after each addition. Mix in ham. Season soup to taste with a hot pepper sauce, salt and pepper. Sprinkle with parsley and serve. Serves 8. Enjoy!