

Matt Scully's Recipe:

3 large potatoes

2 small carrots

Half head of celery

1 large yellow onion

6 cloves garlic

Dry herbs (whatever you have in the pantry, we found dill, oregano, basil and parsley. Could have used some thyme)

Olive oil or butter

2 table spoons flour

2 cups shredded cheddar cheese (we used white cheddar)

4 cups of heavy cream

8 cups of stock (vegetable or chicken, we used water)

1/4 cup fresh chopped parsley and chives

Salt and pepper

Dice onion, carrot and celery. Peel and dice potatoes into a separate bowl and cover with water. Mince garlic and chop herbs.

Heat a large pot on high, add enough olive oil to coat the bottom. Add onion, celery, carrots and a few pinches of salt, pepper and dry herbs. Sauté until veggies start to soften and brown a little. Add flour and stir well. Flour will start sticking, just keep stirring for a minute or two until it gets light brown and fragrant. Add garlic and stir. Add stock and scrape all of the yummy bits off the bottom while you stir. Add potatoes and bring to a simmer before reducing the heat to medium low. Cook for 15 to 20 minutes, until the potatoes are cooked to your preference. Slowly pour in heavy cream while stirring, bring back to a slow simmer and add the cheese a little at a time while you stir. Add salt and pepper to taste. You can stir the fresh herbs into the soup, or reserve them to garnish when you serve.