

## Creamy Dijon New Potato Soup

February 2016 – 4-6 Servings

### INGREDIENTS:

5 cups diced new potatoes with skin on  
1/3 sliced and chopped yellow onion  
1 C no-salt added chicken stock  
1 ½ C 2% milk  
2 T oil  
2 T butter  
4-5 drops liquid smoke  
1 heaping T flour  
¼ C water  
¾ C heavy cream  
3 T Dijon mustard  
1 t honey  
¼ t coriander powder  
1 C good melting cheese (I used  
Mozzarella. Gruyere would be good!)  
Chopped flat leaf parsley to garnish



### METHOD:

Heat the butter and oil in a large Dutch oven pan. Sauté the onions in the oil and butter for about 3 minutes until soft. Add the potatoes, the coriander and about 1 t salt and ½ t pepper. Stir and cook on medium until bits of the potato start to have a little brown on them. Usually takes about 4 minutes. Add the chicken broth, which will deglaze the pan and then stir and let simmer uncovered, stirring often, until the potatoes are soft, about 5 minutes.

In a small bowl, combine the honey, Dijon, liquid smoke, and heavy cream. Stir that into the potato mixture and stir well, turning the heat down to low but keep the soup steaming hot. Then take the flour and whisk it into ¼ C water, blended and then stir it into the cream and soup mixture, stirring gently until you see it begin to get a little less watery. We're not trying thick, just binding the sauce and making a roux. Put the lid on, keep on low, and let simmer for about 5 minutes but don't let it boil.

Remove lid, stir in the cheese, taste, and then season with more salt if needed. Serve. Garnish with flat leaf parsley if desired.

©Photo and Recipes Copyright, Camine Pappas, 2016