

CopyCat Bennigan's Potato Soup (Restaurant Version)

Ingredients

3 1/2 tablespoons ham base
2 quarts chicken stock
1 cup chopped yellow onion
3/4 cup butter
2 pounds potatoes, peeled and cubed
1 1/2 teaspoon black pepper
2 cups milk
2/3 cup all-purpose flour

Directions

Dissolve the ham base in a small amount of the chicken stock. Mix until the ham base is blended in. Add the dissolved ham base to the remaining chicken stock. Mix well then set aside.

In a stock pot, add half of the margarine and onion and cook over medium heat for 4-5 minutes or until the onion is soft. Add the potatoes and black pepper. Mix well.

Add the chicken stock to the pot and bring the soup to a boil. Reduce the heat to a simmer.

In a small pan, combine the remaining margarine and flour. Mix until smooth. Cook over medium heat, stirring constantly, until the roux has turned light brown (do not let it burn).

While stirring the soup, slowly stir in the roux mixture. Continue to stir and let the soup return to a low boil.

Add the milk while stirring. Cook, stirring constantly, until the soup has thickened.

Adjust the seasoning as needed with salt and pepper. Serve

hot.