

Loaded Potato Soup

Recipe courtesy of #BGETeamGreen Member Travis Griffith, @travisbackyardbbq

Ingredients

8 cups potatoes, peeled and cubed
2 cups celery, chopped
2 cups onion, chopped
4 cups water
2 tbsp garlic powder
Salt and pepper to taste
2 cups whipping cream
½ cup butter
Suggested toppings: chopped bacon, chives, cheese, and sour cream

Equipment

Big Green Egg Dutch oven

Method

Set the EGG for indirect cooking with the convEGGtor at 400°F/191°C with the Dutch oven in the EGG to preheat.

Combine potatoes, celery, onion, water, salt, pepper and garlic powder to the BGE Dutch oven. Simmer for about 20 minutes or until potatoes are tender.

Mash the mixture a bit, leaving some potato chunks. Stir in the cream and butter until the soup is well combined and thoroughly heated.

Remove from the EGG and top with your choice of toppings. Enjoy!

Yields 8 Servings

Big Green Egg
The Ultimate Cooking Experience®

