

Garlic Potato Soup

2 large potatoes, peeled and cubed
2 stalks celery, chopped
2 cups cabbage, chopped
4 cloves Garlic, minced (more is optional)
1 small onion, minced
½ tsp rosemary
½ tsp garlic powder
½ cup sour cream
½ cup milk
1 - 2 cups vegetable or chicken stock
salt and pepper
sliced red bell pepper

In a large soup pot, sauté onions and celery until translucent. Add garlic and sauté briefly. Add potatoes, cabbage, rosemary, garlic powder, and stock to pot. The stock should be sufficient to cover vegetables and the exact amount will depend on the size of your potatoes. Bring to a simmer and cook until the vegetables are tender. Remove 2 cups of the soup from the pot and place in food processor or blender. Add sour cream and milk then puree. Stir into the soup and heat through. Add salt and black pepper to taste. Serve with a garnish of sliced red bell pepper.