

Cream of Potato Soup with Cheddar Cheese and Pearl Onions

Rich and thick, this soup is great on those chilly days when everyone needs a hot meal in a hurry.

- 2 tablespoons butter
- 4 stalks celery, thinly sliced
- 3 scallions, white and green parts, thinly sliced
- 1 clove garlic, finely minced
- 1 (10-ounce) jar pearl onions, drained
- 1 teaspoon chicken bouillon granules
- 2 cups chicken stock
- 1 cup heavy cream
- 1 cup sour cream
- ½ cup instant potato flakes
- 2 cups shredded sharp cheddar cheese
- Salt and freshly ground black pepper to taste
- Dried parsley flakes, for garnish

Heat the butter in the pressure cooker over high heat. Add the celery, scallions, and garlic and cook, stirring, for about 3 minutes. Add the potatoes, pearl onions, bouillon, stock, and just enough water to barely cover all the ingredients. Stir to mix and lock the lid in place. Bring to 15psi over high heat, immediately reduce the heat to the lowest possible setting to stabilize and maintain that pressure, and cook for 5 minutes. Remove from the heat and use the natural release method (see page 31) to depressurize. Carefully open the lid after the pressure drops. Over low heat, gradually stir in the heavy cream and sour cream. To thicken, stir in small amounts of the potato flakes until the soup reaches the desired consistency. Add the cheese, stirring until it is melted and the soup is hot. Add the salt and pepper, and adjust the seasonings to taste. Sprinkle the parsley on top before serving. *
Serves 4 to 5